



JOSEPH MELLOTT  
500 ANS D'HISTOIRE

# SAUMUR CHAMPIGNY LE BOISCLAIR 2019



## VINEYARD

**Terroir** : Clay-limestone  
**Grape** : Cabernet Franc  
**Sustainable agriculture** : Organic



## CLIMATIC CONDITIONS

**Winter** : Sweet and rainy  
**Spring** : Some frost, precipitations and high temperatures  
**Summer** : Warmth and dryness  
**Fall** : Indian summer

HARVEST DATE  
**September**



## VINIFICATION

**Harvest** : Mechanicals  
**Pressing** : 18 days fermentation  
**Fermentation** : Thermoregulated in stainless steel tank  
**Ageing** : On lees in stainless steel tank



## TASTING NOTES

**Robe** : Intense ruby red colour, purple hues.  
**Nose** : Expressive, floral and fruity.  
**Mouth** : Fresh and fruity attack, notes of violet flower and red fruits.



## FOOD PAIRINGS

This wine will go well with carpaccio beef, grilled and marinated, game and fresh fruits pie.

**Serving temperature** : 59 ° F

