



JOSEPH MELLOTT

500 ANS D'HISTOIRE

IGP VAL DE LOIRE SINCERITE 2019



VINEYARD

Grape : Pinot noir

Sustainable agriculture : Tillage



CLIMATIC CONDITIONS

Winter : Mild

Spring : A few frost

Summer : Heat and drought

Fall : Indian summer

HARVEST DATE

September



VINIFICATION

Harvest : Mechanicals

Pressing : Direct with pneumatic press and selection of juice

Must settling : Cold settling

Fermentation : Thermoregulated in stainless steel tank

Ageing : On lees in stainless steel tank



TASTING NOTES

Robe : Red ruby color

Nose : Expressive and powerful, notes of red fruits

Mouth : Round and delicate, notes of blackcurrant and blackberry, a long and fruity finish



FOOD PAIRING

This wine will accompany poultry, simmered veal, a platter of cold cuts, or also a crottin de Chavignol AOP.

