



JOSEPH MELLOT

500 ANS D'HISTOIRE

CREMANT DE LOIRE LE MARQUIS

Fine and elegant bubbles of Maison Joseph Mellot.



THE VINEYARD

Grape varieties: Chenin and Chardonnay.
Sustainable agriculture: tillage.



CLIMATIC CONDITIONS

Winter: mild and rainy.
Spring: some frosts, precipitations and high temperatures.
Summer: heat and drought.
Autumn: Indian summer.



WINEMAKING

Harvest: manual.
Traditional method.
Ageing: 30 months on slats.



TASTING NOTE

Robe: pale gold color, with golden hues, fine bubbles.
Nose: flattering and persistent with aromas of quince, honey and brioche.
Palate: lively attack balanced with the full and silky palate. Nice roundness brought by the Chardonnay and nice freshness and vivacity brought by the Chenin.



FOOD & WINE PAIRIGS

Ideal with a salt-crusted bass, a curry and shrimp risotto or with goat cheeses as Crottins de Chavignol.