JOSEPH MELLOT

500 ANS D'HISTOIRE

CREMANT DE LOIRE
LE MARQUIS

Fine and elegant bubbles of Maison Joseph Mellot.

THE VINEYARD

Terroir: Clay-limestones.
Grape varieties: 90% Cabernet Franc, 10% Grolleau.
Sustainable agriculture: tillage.

TASTING NOTE

Robe: pale pink color with apricot tints.
Nose: delicious notes of redcurrants and raspberries.
Palate: full and well-balanced mouth. Creamy fine bubbles, lively attack, a delightful Crémant de Loire.

WINEMAKING

Harvest: manual.
Traditional method.
Fermentation: in thermoregulated stainless-steel vats
Ageing: 30 months on slats.

FOOD & WINE PAIRIGS

Perfect as an appetizer, with cheese and figs toasts, goat and tomato's sticks or with a dessert like a fine rhubarb pie.