



JOSEPH MELLOT

500 ANS D'HISTOIRE

CHINON LES MORINIÈRES

Selected and vinified by Maison Joseph Mellot.



THE VINEYARD

Terroir: clay-limestone.
Grape variety: Cabernet Franc.
Surface area: 2,50 acres.
Age of vines: 20 years.
Sustainable agriculture: tillage.



CLIMATIC CONDITIONS

Winter: mild with some frosts.
Spring: early and warm.
Summer: dry and scorching.
Autumn: warm and rainy.

HARVEST

Mid-September.



WINEMAKING

Harvests: mechanical.
Fermentation: in thermoregulated stainless-steel vats with winding and offloading.
Maceration: 10-day post-fermentation.
Ageing: in stainless-steel vats.



TASTING NOTE



Robe: dark ruby color with purple hints.
Nose: intense notes of raspberries and white pepper.
Palate: Supple tannins giving way to a well structured palate of small red and black fruits. Touches of pepper and liquorice on the finish.

FOOD & WINE PAIRINGS



Ideal with a beautiful cold cuts platter, a stuffed capon with morels, or simply with a flank with shallots.

