



JOSEPH MELLOTT

500 ANS D'HISTOIRE

REUILLY LES MILETS 2019

A pleasurable and elegant wine.



THE VINEYARD

- Terroir:** gravel-silt and clay in subsoil.
- Grape variety:** Pinot Noir.
- Surface area:** 3,70 acres.
- Age of vines:** 20 years.
- Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

- Winter:** dry and very mild.
- Spring:** fresh with some frosts.
- Summer:** warm with heatwaves.
- Autumn:** pleasantly warm and sunny.

HARVEST

Late September.



WINEMAKING

- Harvest:** Manual.
- Maceration:** cold pre-fermentation.
- Fermentation:** in thermoregulated stainless-steel vats with regular winding and offloading.
- Maceration:** 10-day post-fermentation.
- Ageing:** in stainless-steel vats.



TASTING NOTE



- Robe:** purple color.
- Nose:** expressive nose with cherries and violet notes.
- Palate:** silky on the palate, well-balanced. Aromas of cherry with notes of spices.

FOOD & WINE PAIRINGS



Ideal with exotic dishes like a tikka masala chicken or a Lebanese mezze. Will pair perfectly with a jitter of venison or a tuna cooked with sesame seeds.

