



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE LE CONNETABLE

Velvety and complexity for this Grand Pinot Noir.



THE VINEYARD

- Terroir:** clay-limestone marls.
- Grape variety:** Pinot Noir.
- Surface area:** 3,70 acres.
- Age of vines:** 30 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.
- Fermentation:** in thermoregulated stainless-steel vats with winding and offloading.
- Maceration:** 18-day post-fermentation.
- Ageing:** 11 months in oak barrels sourced from the local forests.



TASTING NOTE



- Robe:** dark and bright ruby color.
- Nose:** the nose offers notes of blackberries and cherries, with tints of gray peppers highlighting refined touches of oak.
- Palate:** elegant tannins, fruity mouth giving way to cacao powder notes and cigar box touches. A beautiful wine with a long length.

FOOD & WINE PAIRINGS



Ideal with a risotto cooked with flakes of white truffle, a grilled leg of lamb and grilled artichoke or also with a breast of duck cooked with figs and Girolles.

