



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE LE RABAULT

The expression of Pinot Noir on Sancerre terroirs.



THE VINEYARD

Terror: clay-limestone marls.

Grape variety: Pinot Noir.

Surface area: 17,30 acres.

Age of vines: 20 years.

Sustainable agriculture: mechanical tillage



CLIMATIC CONDITIONS

Winter: cold and wet.

Spring: fresh and rainy.

Summer: fresh and rainy.

Autumn: fresh and wet.

HARVEST

Mid-September.



WINEMAKING

Harvest: manual.

Fermentation: in thermoregulated stainless-steel vats with winding and offloading.

Ageing: in stainless-steel vats.



TASTING NOTE



Robe: light ruby color.

Nose: intense and delicate notes of cherries and black fruits with pepper touches.

Palate: beautiful tannins revealing the freshness of this red wine. Well-balanced between the fruitiness and delicacy of the tannins. Nice length.

FOOD & WINE PAIRINGS



Ideal with a roasted breast of duck with cherries, a nut crusted rack of lamb or a flank steak with shallots.

