



# JOSEPH MELLOT

500 ANS D'HISTOIRE

# SAUMUR-CHAMPIGNY LE BOISCLAIR 2021

*Selected and vinified by Maison Joseph Mellot.*



## THE VINEYARD

- Terroir:** clay-limestone and silt-clay.
- Grape variety:** Cabernet Franc.
- Surface area:** 4 acres.
- Age of vines:** 30 years.
- Sustainable agriculture:** Organic.



## CLIMATIC CONDITIONS

- Winter:** cold and wet.
- Spring:** fresh and rainy.
- Summer:** fresh and rainy.
- Autumn:** fresh and wet.

## HARVEST

**Mid-September.**



## WINEMAKING

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



## TASTING NOTE

- Robe:** ruby robe with purple highlights.
- Nose:** powerful nose in which we distinguish raspberry, blackcurrant and violet notes.
- Palate:** fruitiness and freshness with elegant tannins. Perfectly well-balanced wine.



## FOOD & WINE PAIRINGS

Ideal with a confit of lamb, breast of duck with cherries or a grilled tuna steak.

