



JOSEPH MELLOT

500 ANS D'HISTOIRE

# SAUMUR-CHAMPIGNY LE BOISCLAIR

*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.  
**Macération:** 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.

