



JOSEPH MELLOTT

500 ANS D'HISTOIRE

BOURGUEIL LE FRETVAL 2018

Selected and vinified by Maison Joseph Mellot.



THE VINEYARD

Terroir: clay-limestone and sand.
Grape variety: Cabernet Franc.
Surface area: 44,50 acres.
Age of vines: 30 years.
Sustainable agriculture: tillage.



CLIMATIC CONDITIONS

Winter: fresh and rainy.
Spring: spring frosts, heat and rain.
Summer: dry with heatwaves.
Autumn: very warm and sunny.

HARVEST

Late 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: beautiful dark ruby color.
Nose: intense and complex nose of red fruits with some pepper notes.
Palate: precise, beautiful silky tannins. Aromas of black fruits with some touches of spices. The finish is long and elegant.



FOOD & WINE PAIRINGS

Ideal with a grilled beef, stir-fried duck breast or with vegetables.

