



JOSEPH MELLOT

500 ANS D'HISTOIRE

CHATEAUMEILLANT CUVÉE GEOFFRENET MORVAL 2021

Rarity and freshness.



THE VINEYARD

Terroir: sandy silt with schists.
Grape variety: 90% Gamay, 10% Pinot Noir.
Surface area: 1,2 acres.
Age of vines: 20 years.
Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: fresh and wet.
Spring: fresh and rainy.
Summer: fresh and rainy.
Autumn: fresh and wet.

HARVEST

Mid-September.



WINEMAKING

Harvest: mechanical.
Pressing: direct with pneumatic press and juice selection.
Cold settling.
Fermentation: in thermoregulated stainless-steel vats.
Ageing: in stainless-steel vats.



TASTING NOTE



Robe: bright salmon pink color.
Nose: intense notes of strawberries aromas, green almond touches.
Palate: ample and fresh palate with subtle notes of grenadine. Nice length.

FOOD & WINE PAIRINGS



Ideal with some tapas like guacamole and pork mini-bouchées, or with a salmon and avocado Poke Bowl.

