

## CHATEAUMEILLANT CUVEE GEOFFRENET MORVAL 2021

## A powerful blend of Pinot Noir and Gamay.



Terroir: sandy silt with schists. Grape variety: 70% Gamay, 30% Pinot Noir. Surface area: 1,2 acres. Age of vines: 20 years. Sustainable agriculture: mechanical tillage.



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:** 7-day post fermentation. **Ageing:** in stainless-steel vats.



## TASTING NOTE



**Robe:** ruby color with garnet highlights. **Nose:** intense aromas of small black fruits. **Palate:** nice and supple tannins on the mouth with small black fruits like cherry and blackberry. Elegant and persistent finish.

## FOOD & WINE PAIRINGS



Ideal with a cold cuts platter, a beef carpaccio and lentil dal cooked with chicken and curry.





