



JOSEPH MELLOTT

500 ANS D'HISTOIRE

CHINON LES ROYAUX 2020

Selected and vinified by Maison Joseph Mellot.



THE VINEYARD

Terroir: limestone and silt.
Grape variety: Cabernet Franc.
Surface area: 2,50 acres.
Age of vines: 30 years.
Sustainable agriculture: Organic.



CLIMATIC CONDITIONS

Winter: mild and rainy.
Spring: heat and sunny.
Summer: very warm with heatwaves.
Autumn: sunny and very warm.

HARVEST

Mid-September.



WINEMAKING

Harvest: mechanical.
Fermentation: in thermoregulated stainless-steel vats with winding and offloading.
Maceration: 15-day post-fermentation maceration.
Ageing: in stainless-steel vats.



TASTING NOTE

Robe: nice dark ruby color.
Nose: notes of black fruits and liquorice.
Palate: supple mouth with subtle aromas of cigar box. Harmonious and long finish.



FOOD & WINE PAIRINGS

Ideal with a shoulder of lamb confit with some smooth spices, a Thai beef salad or even with vegetarian fajitas with kidney beans.

