



JOSEPH MELLOT

500 ANS D'HISTOIRE

# CREMANT DE LOIRE LE MARQUIS

*Fine and elegant bubbles of Maison Joseph Mellot.*



## THE VINEYARD

**Grape varieties:** Chenin and Chardonnay.  
**Sustainable agriculture:** tillage.



## CLIMATIC CONDITIONS

**Winter:** mild and rainy.  
**Spring:** some frosts, precipitations and high temperatures.  
**Summer:** heat and drought.  
**Autumn:** Indian summer.



## WINEMAKING

**Harvest:** manual.  
Traditional method.  
**Ageing:** 30 months on slats.



## TASTING NOTE

**Robe:** pale gold color, with golden hues, fine bubbles.  
**Nose:** flattering and persistent with aromas of quince, honey and brioche.  
**Palate:** lively attack balanced with the full and silky palate. Nice roundness brought by the Chardonnay and nice freshness and vivacity brought by the Chenin.



## FOOD & WINE PAIRIGS

Ideal with a salt-crusted bass, a curry and shrimp risotto or with goat cheeses as Crottins de Chavignol.