



JOSEPH MELLOT

500 ANS D'HISTOIRE

MENETOU-SALON LE CLOS DU PRESOIR 2021

Joseph Mellot's Clos. Richness and complexity.



THE VINEYARD

Terroir: clay-limestones soils on Kimmeridgian marls.

Grape variety: Pinot noir.

Surface area: 5 acres.

Age of vines: 20 years.

Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: cold and wet.

Spring: fresh and rainy.

Summer: fresh and rainy.

Autumn: fresh and wet.

HARVEST

Mid-September.



WINEMAKING

Harvest: manual.

Maceration: cold pre-fermentation.

Fermentation: in thermoregulated stainless-steel vats with winding and offloading.

Maceration: 10-day post fermentation.



TASTING NOTE



Robe: dark ruby color.

Nose: full and intense nose of small black fruits and plums.

Palate: silky tannins on the mouth with notes of balsamic and liquorice. Generous and delicate red wine, full of juice.

FOOD & WINE PAIRINGS



Pairs very well with an Italian cold cuts platter, chili con carne or a rib of beef.

