



JOSEPH MELLOT

500 ANS D'HISTOIRE

SAINT-NICOLAS-DE-BOURGUEIL LE MOULINGENET 2021

Selected and vinified by Maison Joseph Mellot.



THE VINEYARD

- Terroir:** gravel.
- Grape variety:** Cabernet Franc.
- Surface area:** 7,40 acres / 3 ha
- Age of vines:** 25 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:** mechanical.
- Fermentation:** in thermoregulated stainless-steel vats with winding and offloading.
- Maceration:** 10-day post-fermentation.
- Ageing:** in stainless-steel vats.



TASTING NOTE

- Robe:** bright ruby colour.
- Nose:** intense and elegant nose with aromas of blackcurrant, strawberry and floral touches.
- Palate:** precise and fresh mouth. Young wine with fine tannins. Fruity aromas.



FOOD & WINE PAIRINGS

Ideal with white meat like veal with vegetables, mushrooms, or cheeses like Coulommiers.

