



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE L'ORIGINAL 2019

A totally original experimentation in terracota jar. This creation highlight the close link between the soil and the wine to express the potentiel of our terroirs and offer a brusting Pinot Noir driven by a strong and elegant structure .



THE VINEYARD

- Terroir:** limestone marls.
- Grape variety:** Pinot Noir.
- Surface area:** 1, 2 acres.
- Age of vines:** 30 years.
- Sustainable agriculture:** mechanical tillage



CLIMATIC CONDITIONS

- Winter:** dry and very mild.
- Spring:** fresh with some frosts.
- Summer:** warm with heatwaves.
- Autumn:** pleasantly warm and sunny.

HARVEST

Late September.



WINEMAKING

- Harvest:** manual.
- Fermentation:** in thermoregulated stainless-steel vats with winding and offloading.
- Maceration:** 16-day post-fermentation.
- Ageing:** in terracota jars.



TASTING NOTE



- Robe:** beautiful bright ruby color.
- Nose:** intense notes of raspberry and kirsch avec notes of red and black fruits.
- Palate:** Full and fruity mouth. Nice length.

FOOD & WINE PAIRINGS



Ideal with a white truffle risotto, a piece of grilled beef or a filled quail with grapes.

