



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE ROUGE LE DOMAINE DES EMOIS 2019

Velvet! 100% Pinot Noir.

VINEYARD



Terroir: marls and clay-limestone.
Grape variety: Pinot Noir.
Surface area: 1 hectare.
Age of vines: 25 years.
Agriculture: Organic.

CLIMATE CONDITIONS



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

HARVEST DATE

September 23rd

WINEMAKING



Harvest: manual.
Cold pre-fermentation maceration.
Fermentation: in thermoregulated stainless-steel vats with the process of pumping over, then rack and return.
7-day post-fermentation maceration.

TASTING



Appearance: ruby color with beautiful depth.
Nose: powerful, with notes of small black fruits and a touch of spices found in the mouth.
Palate: its ripe and silky tannins bring a beautiful volume to this wine. The fruitiness is present merging with small black fruits, pepper and spices, giving a beautiful freshness. A balanced and persistent finish.

WINE PAIRING



This wine can be accompanied by stir-fried autumn mushrooms, various vegetarian or curry galettes, a Morteau sausage with green Berry lentils or a red meat dish either grilled or with a sauce.
Serving temperature: 12-14°C.

