



JOSEPH MELLOTT

500 ANS D'HISTOIRE

BOURGUEIL LE FRETVAL 2017

VINEYARD

Terroir: clay-limestone and sand.
Grape variety: Cabernet franc.
Surface area: 1.5 hectares.
Age of vines: 30 years.
Reasoned agriculture: tillage.



CLIMATE CONDITIONS

Winter: cold and dry.
Spring: a few frosts.
Summer: showers and heatwaves.
Autumn: Indian summer.



WINEMAKING

Harvest: mechanical.
Maceration: 10-day post-fermentation.
Fermentation: in thermoregulated stainless-steel vats with the process of pumping over, then rack and return.
Aging: in stainless-steel vats.



TASTING

Appearance: beautiful dark ruby color.
Nose: powerful and fruity with notes of blueberries and spices.
Palate: precise, beautiful silky tannins. The finish is long and fruity.



WINE PAIRING

This wine will reveal its radiance accompanied by grilled beef, stir-fried duck breast, or guinea fowl with cabbage. It will also be enhanced with some cheeses.

