

CHATEAUMEILLANT ROUGE VERSION ORIGINALE 2016

VINEYARD

Terroir: sandy silt with schists.
Grape varieties: Gamay and Pinot noir.
Surface area: 0.5 hectares.
Age of vines: 20 years.
Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

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



HARVEST DATE

September 16th

WINEMAKING

Harvest: mechanical.
Maceration: 7-day post-fermentation.
Fermentation: in thermoregulated stainless-steel vats with the process of pumping over, then rack and return. Post-fermentation, 7-day fermentation.
Aging: in stainless-steel vats.
Blend: 70% Gamay - 30% Pinot Noir



TASTING

Appearance: dark ruby color.
Nose: solar, predominantly black fruits.
Palate: opening with ripe tannins along with a cohort of black fruits. The finish is delicate and of beautiful persistence.



WINE PAIRING

This wine is enjoyed with a platter of local cold cuts, pasta arrabiata, an osso buco or more traditionally a flank steak with shallots. It also goes very well with local cheese.

