



JOSEPH MELLOTT

500 ANS D'HISTOIRE

MENETOU-SALON LE CLOS DU PRESOIR 2019

Joseph Mellot's Clos. Richness and complexity.



THE VINEYARD

Terroir: Kimmeridgian limestone marls.
Grape variety: Pinot noir.
Surface area: 5 acres.
Age of vines: 20 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

Mid-September.



WINEMAKING

Harvest: manual.
Maceration: cold pre-fermentation.
Fermentation: in thermoregulated stainless-steel vats with winding and offloading.
Maceration: 10-day post fermentation.



TASTING NOTE



Robe: intense ruby red color.
Nose: black fruits aromas with cherries and blueberries.
Palate: very fruity with silky tannins, pleasant fresh finish with subtle notes of spices.

FOOD & WINE PAIRINGS



Pairs very well with an Italian cold cuts platter, chili con carne or a rib of beef.

