



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE LE CONNETABLE 2016

Velvety and complexity for this Grand Pinot Noir.



THE VINEYARD

- Terroir:** clay-limestone marl.
- Grape variety:** Pinot Noir.
- Surface area:** 3,70 acres.
- Age of vines:** 30 years.
- Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

- Winter:** mild and rainy.
- Spring:** rainy and fresh.
- Summer:** heat and dry.
- Autumn:** pleasantly warm with storms.

HARVEST

Early October.



WINEMAKING

- Harvest:** manual.
- Fermentation:** in thermoregulated stainless-steel vats with winding and offloading.
- Maceration:** 18-day post-fermentation.
- Ageing:** 11 months in oak barrels sourced from the local forests.



TASTING NOTE

- Robe:** ruby color with light mahogany color hues.
- Nose:** expressive with notes of cherry eau-de-vie followed by hints of undergrowth and sandalwood.
- Palate:** supple tannins on the mouth which brings an elegant freshness and delicate structure to the wine. Pleasant and long finish.



FOOD & WINE PAIRINGS

Pairs very well with a risotto cooked with flakes of white truffle, a grilled leg of lamb seasoned with lemon or also with a breast of duck cooked with figs and Girolles.

