



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE ROSÉ LE RABAULT 2018

A gastronomical Pinot Noir Rosé.

VINEYARD

Terroir: clay-limestone and flint.
Grape variety: Pinot Noir.
Surface area: 8 hectares.
Age of vines: 20 years.
Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

Winter: mild.
Spring: a few frosts.
Summer: heat and drought.
Autumn: Indian summer.



HARVEST PERIOD

September 7-28

WINEMAKING

Harvest: mechanical.
Pressing: direct with pneumatic press and juice selection.
Settling: cold.
Fermentation: in thermoregulated stainless-steel vats.
Aging: in stainless-steel vats.



TASTING

Appearance: salmon color with currant nuances.
Nose: expressive, fusing the fruitiness of Morello cherries and strawberries with floral rose notes.
Palate: balanced, with notes of kirsch.



WINE PAIRING

To be enjoyed as an aperitif with a few tapas or sushi. It will of course accompany cold cuts and local cheeses. Goes perfectly with Asian cuisine which will take delight in its succulence and freshness.



ACCOLADES

Bronze medal:
International Wine Challenge 2019

86/100: Wine Enthusiast 2020

