



JOSEPH MELLOT

500 ANS D'HISTOIRE

MENETOU-SALON ROUGE LES THUREAUX 2019

A grand classic of its appellation.

VINEYARD



Terroir: Kimmeridgian limestone marls.
Grape variety: Pinot noir.
Surface area: 5 hectares.
Age of vines: 15 years.
Reasoned agriculture: mechanical weeding, tillage.

CLIMATE CONDITIONS



Winter: dry and very mild.
Spring: cool with a few frosts.
Summer: hot with heat wave periods.
Autumn: pleasantly warm and sunny.

HARVEST DATE

September 20th

WINEMAKING



Harvest: mechanical.
Maceration: cold pre-fermentation.
Fermentation: in thermoregulated stainless-steel vats with the process of pumping over, then rack and return.
Post-fermentation, 5-day fermentation.
Aging: in stainless-steel vats, at low temperatures.



TASTING



Appearance: intense with ruby highlights.
Nose: from the start, a wide range of red and black fruits.
Palate: Elegant tannic structure bringing all that was succulent since its nose. Beautiful fresh finish, lightly spiced.

WINE PAIRING



It accompanies cold cuts, grilled meat and white meat.

