



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE ROUGE LES COLLINETTES 2019

Elegance and fruitiness.

VINEYARD

Terroir: marl and clay-limestone.
Grape variety: Pinot Noir.
Surface area: 7 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 PERIOD

From September 7-28

WINEMAKING

Harvest: manual.
Fermentation: in thermoregulated stainless-steel vats with the process of pumping over, then rack and return.
Aging: in stainless-steel vats.



TASTING

Appearance: light ruby color.
Nose: expressive nose mixing the fruitiness of the cherry and strawberry with the floral side of the rose.
Palate: balanced, notes of kirsch. Firm, with fine and silky tannins underpinned by a beautiful freshness. The finish is long and precise.



WINE PAIRING

This wine will go marvelously well with duck breasts with Morello cherries, nut-crusted lamb rack, or simply a flank steak with shallots. Also pairs pleasantly well with Époisses or Livarot.

