



JOSEPH MELLOT

500 ANS D'HISTOIRE

BOURGUEIL LE FRETVAL 2018

Selected and vinified by Maison Joseph Mellot.



THE VINEYARD

- Terroir:** clay-limestone and sand.
- Grape variety:** Cabernet Franc.
- Surface area:** 44,50 acres.
- Age of vines:** 30 years.
- Sustainable agriculture:** tillage.



CLIMATIC CONDITIONS

- Winter:** fresh and rainy.
- Spring:** spring frosts, heat and rain.
- Summer:** dry with heatwaves.
- Autumn:** very warm and sunny.

HARVEST

Late September.



WINEMAKING

- Harvest:** mechanical.
- Fermentation:** in thermoregulated stainless-steel vats with winding and offloading.
- Maceration:** 10-day post-fermentation.
- Ageing:** in stainless-steel vats.



TASTING NOTE



- Robe:** beautiful dark ruby color.
- Nose:** intense and complex nose of red fruits with some pepper notes.
- Palate:** precise, beautiful silky tannins. Aromas of black fruits with some touches of spices. The finish is long and elegant.

FOOD & WINE PAIRINGS



Ideal with a grilled beef, stir-fried duck breast or with vegetables.

