



JOSEPH MELLOT

500 ANS D'HISTOIRE

# SAINT-NICOLAS-DE-BOURGUEIL LE MOULINGNET 2018

*Selected and vinified by Maison Joseph Mellot.*



## THE VINEYARD

**Terroir:** gravel.  
**Grape variety:** Cabernet Franc.  
**Surface area:** 7,40 acres.  
**Age of vines:** 25 years.  
**Sustainable agriculture:** mechanical tillage.



## CLIMATIC CONDITIONS

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

## HARVEST

**Early 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 deep ruby color.  
**Nose:** intense with notes of red fruits and black berries,  
**Palate:** tannins bring a superb structure, full of freshness. Aromas of redcurrants and raspberries. Exceptional long finish.

## FOOD & WINE PAIRINGS



Ideal with a rib steak cooked in a Roquefort sauce, marinated chicken skewers in soja, sesame and cilantro sauce or also with cheeses like Saint-Nectaire or Mont d'Or.

