



JOSEPH MELLOT

500 ANS D'HISTOIRE

BOURGUEIL LE FRETVAL 2017

VINEYARD

Terroir: clay-limestone and sand.

Grape variety: Cabernet franc.

Surface area: 1.5 hectares.

Age of vines: 30 years.

Reasoned agriculture: tillage.



CLIMATE CONDITIONS

Winter: cold and dry.

Spring: a few frosts.

Summer: showers and heatwaves.

Autumn: Indian summer.



WINEMAKING

Harvest: mechanical.

Maceration: 10-day post-fermentation.

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

Aging: in stainless-steel vats.



TASTING



Appearance: beautiful dark ruby color.

Nose: powerful and fruity with notes of blueberries and spices.

Palate: precise, beautiful silky tannins. The finish is long and fruity.

WINE PAIRING



This wine will reveal its radiance accompanied by grilled beef, stir-fried duck breast, or guinea fowl with cabbage. It will also be enhanced with some cheeses.

