JOSEPH MELLOT
500 ANS D'HISTOIRE

Grapes
100% Pinot Noir

Region/Appellation
IGP Val de Loire

Alcohol by volume
12.50%

Residual Sugar
less than 2 g/l

pH
3.2-3.4

Total Acidity
4.7-5.4 g/l

Tasting Guide

A	B	C	D	E
Light		Medium		Full

Tasting note printed
29/03/2024

Destinéa Pinot Noir 2022 6x75cl

Winemaker Notes

With notes of blackberry and blackcurrant on the nose and a palate that is round and supple.

Vineyard

All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

Winemaking

The grapes are partially de-stemmed and fermented at 28°C for seven days. The pressed wine and free-run wine is aged separately and gently filtered prior to blending and bottling.

Food match

Grilled and Roasted Red Meats

Serve chilled as an accompaniment to an entire meal or with pâtés, grilled fish, red meats, game, cheeses, red berry tarts.

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