

Domaine Alphonse Mellot Sancerre "La Moussiere" red 2020



Product price:

€294.00

Product features:

Area: LOIRE

Winemaker: Alphonse Mellot

Vintage: 2020

Appellation: Sancerre

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: pinot noir

Product short description:

The winemaker speaks best of it: "*The red Sancerre "La Moussière" comes from still young vines and aims to be like the fruit you bite into, ripe and red as desired, a wine of tenderness and vigor, without pretense.*"

Product description:

PRESENTATION OF DOMAINE ALPHONSE MELLOT
+ ALL ITS OTHER WINES IN STOCK

Domaine Alphonse Mellot Sancerre La Moussière red 2020

Technical sheet written by the domaine :

Pinot Noir "**cépage Roy**". The pleasure of working with one of the greatest red grape varieties, but also one of the most unforgiving.

The Sancerre red "**La Moussière**" from relatively young vines aims to be like the fruit you bite into, ripe and red as desired, a wine of tenderness and vigor, without pretense.

Tasting notes:

Very beautiful deep carmine color.

On the nose, one recognizes small red and black fruits such as raspberry, currant, blackberry, and cherry, with spicy notes of pink pepper, vanilla, and cinnamon.

On the palate, it is round and soft, with a beautiful structure. The spicy notes and fruit aromas are accompanied by a lovely woodiness.

A long, rich, and pleasant wine, very successful.

Food pairing:

Quail pie with porcini, cod with wine sauce, head of veal with gribiche sauce, veal blanquette, stuffed cabbage with chestnuts, duck with olives, lamprey in red wine, beef grills, aligot, leg of lamb à la solonote, rabbit with onions, cow's milk cheeses...

Serving temperature: 14 to 16°C for enjoyment and 14 to 18°C with food.

Harvest:

The Cuvée La Moussière red is made from vines aged between 5 and 45 years.

Average yield: 32hl/ha.

The harvest is done in small crates of 25 Kg. All grapes were sorted using a vibrating table followed by a sorting table and transported destemmed into the tanks by conveyor. The maceration takes place in conical wooden tanks of 60 hl.

Surface area: 5 ha 50

Grape variety: Pinot Noir

Exposure: South-South-West and South-South-East.

Geology:

Soil: Saint-Doulchard marls (pebbles).

Subsoil: Upper Kimmeridgian.

Planting density:

It is 9,000 plants for 4 ha and 10,000 for 1 ha 50. New plantings of Pinot Noir are done at 10,000 plants.

Viticulture:

The vines are pruned in simple Guyot.

The vineyard is managed under organic and biodynamic cultivation.

Vinification:

Cold maceration: 5 to 10 days, then fermentation begins.

During this period, very light punch downs and pump overs are performed (about once a day).

Fermentation temperatures do not exceed 28°C to preserve all the aromas of Pinot Noir.

The maceration duration is on average 4 weeks.

A gentle pressing follows the decantation on the conveyor.

The press juices are incorporated with the free-run juices or vinified separately. After settling, all the juices are placed directly in barrels for malolactic fermentation.

Aging on fine lees for a variable period of 10 to 18 months. The percentage of new barrels is between 80 and 100%.

Bottling is done by us at the estate.