



JOSEPH MELLOTT

500 ANS D'HISTOIRE

# MENETOU-SALON BLANC LE CLOS DU PRESOIR 2018

Joseph Mellot's Monopoly.

## VINEYARD

**Terroir:** Kimmeridgian limestone marls.  
**Grape variety:** Sauvignon Blanc.  
**Surface area:** 3 hectares.  
**Age of vines:** 20 years.  
**Reasoned agriculture:** mechanical weeding, tillage.



## CLIMATE CONDITIONS

**Winter:** mild.  
**Spring:** a few frosts.  
**Summer:** heat and drought.  
**Autumn:** Indian summer.



## HARVEST DATE

September 14<sup>th</sup>

## WINEMAKING

**Harvest:** mechanical.  
**Pressing:** direct with pneumatic press and juice selection.  
**Settling:** cold.  
**Fermentation:** in thermoregulated stainless-steel vats.  
**Aging:** in stainless-steel vats.



## TASTING

**Appearance:** yellow hue with soft green highlights.  
**Nose:** notes of pear and lemon, extending to citrus fruits.  
**Palate:** fullness with a beautiful vivacity where citrus fruits pleasantly join white-fleshed fruits.  
A finish full of freshness.



## WINE PAIRING

We can pair this wine with quality dishes like langoustines or other crustaceans that will bring their saline side to this wine. Poultry supreme or rabbit saddle will also be equally enhanced.  
**Serving temperature:** 8-10°C.



## ACCOLADES

Bronze medal:  
Concours des Ligiers 2019  
89/100: Blind Tasted Andreas Larsson 2019  
Silver medal:  
Concours Mondial du Sauvignon 2019

