



JOSEPH MELLOTT

500 ANS D'HISTOIRE

POUILLY-FUMÉ DOMAINE DES MARINIERS 2018

Finesse, elegance and decadence.

VINEYARD



Terroir: a patchwork of clay-limestone and sand parcels.

Grape variety: Sauvignon Blanc

Surface area: 14 hectares.

Age of vines: 25 years.

Reasoned agriculture: mechanical weeding, tillage.

CLIMATE CONDITIONS



Winter: mild.

Spring: a few frosts.

Summer: heat and drought.

Autumn: Indian summer.

HARVEST PERIOD

September 13-29

WINEMAKING



Harvest: mechanical.

Pressing: direct with pneumatic press and juice selection.

Settling: cold.

Fermentation: in thermoregulated stainless-steel vats.

Aging: on fine lees in stainless-steel vats.

TASTING



Appearance: pale yellow color with green highlights.

Nose: intense, with a touch of citrus zest and passion fruit.

Palate: fresh, evolving to a beautiful volume where tropical aromas are revealed in the palate and the finish.

WINE PAIRING



This wine will go marvelously with a beautiful platter of seafood, crustaceans, grilled fish, not to mention the traditional local dish, calf's head, finishing with Chavignol AOP.

ACCOLADES



Silver medals:

Concours des Ligers 2019

Concours des Terres de Vins 2019

Decanter World Wine Awards 2019

Bronze Medal:

Concours des Vins de Bourges 2019

Silver medal:

Sommelier Wine Awards 2020

90/100: Blind Tasted Andreas Larsson

88/100: Wine Enthusiast 2020

