



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE CUVEE PIERRE-ETIENNE 2017

Historic Cuvée. Tradition and minerality.



THE VINEYARD

- Terroir:** clay flint.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 2 acres.
- Age of vines:** 35 years.
- Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

- Winter:** cold and rainy.
- Spring:** early spring with frosts.
- Summer:** heatwaves and precipitations.
- Autumn:** Indian summer with freshness.

HARVEST

September, 15th 2017.



WINEMAKING

- Harvest:** mechanical.
- Pressing:** direct with pneumatic press and juice selection.
- Cold settling.**
- Fermentation:** in fine grained oak barrels from the local forests. One third of the barrels are renewed each year.
- Ageing:** 11 months in barrels with regular stirring of the lees, then 12 months in vats.



TASTING NOTE

- Robe:** yellow hue with golden highlights.
- Nose:** intense where the minerality underlines with its precision the notes of Mirabelle plums, citrus and toast given by the oak.
- Palate:** the attack is just as intense and precise. It opens onto a whole palette of small yellow fruits, with luscious and warm notes. A wine of chiseled minerality where the fruit and oak add a delicate richness.



FOOD & WINE PAIRINGS

Enjoy with a fillet of turbot fried with sea urchins and vegetables, calf sweetbread with a creamy seafood linguine or simply with a cheese plate of Crottins de Chavignol or other ripened cheeses.



AWARDS

95/100 Wine Enthusiast 2020

