JOSEPH MELLOT
500 ANS D'HISTOIRE

SANCERRE BLANC
L'ORIGINAL
2016

Precision and elegance.

VINEYARD

Terroir: clay flint.
Grape variety: Sauvignon.
Surface area: 1.3 hectares.
Age of vines: 30 years.
Reasoned agriculture: mechanical weeding, tillage.

CLIMATE CONDITIONS

Winter: mild and rainy.
Spring: some frosts and precipitation.
Summer: heat and drought.
Autumn: Indian summer.

HARVEST DATE

October 3rd

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 for 11 months.

TASTING

Appearance: pale gold hue, with subtle light green highlights.
Nose: intense mineral expression, fusing with citrus and guava notes.
Palate: frank, precise and intense, full of minerality, on the solar side. Complex and tense, with a touch of salinity which pleasantly extends the finish.

WINE PAIRING

To be enjoyed with crustaceans, scallops with yuzu butter, sole with notes of ginger or a cream poularde.

ACCOLADES

Silver medal:
Concours Mondial du Sauvignon