



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE BLANC

CUVÉE PIERRE ÉTIENNE

2017

The Lord, the Founder. Tradition and minerality.

VINEYARD

Terroir: clay flint.

Grape variety: Sauvignon Blanc.

Surface area: 0.8 hectares.

Age of vines: 35 years.

Reasoned agriculture: tillage



CLIMATE CONDITIONS



Winter: mild and rainy.

Spring: some frosts, precipitation and high temperatures.

Summer: heat and drought.

Autumn: Indian summer.

HARVEST DATE

September 15, 2017.

WINEMAKING



Harvest: mechanical.

Pressing: direct with pneumatic press and juice selection.

Settling: cold.

Fermentation: in fine grained oak barrels from the Bertranges forests and Saint Palais. One third of the barrels are renewed each year.

Aging: 11 months in barrels with regular *bâtonnage*, stirring of lees, then 12 months in vats.



TASTING



Appearance: yellow hue with golden highlights.

Nose: intense where the minerality underlines with its precision the notes of Mirabelle plums 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.

WINE PAIRING



Enjoy with a plate of sea urchins, scallops with lime zest, sweetbread, nut-crusted lamb rack or simply with a cheese plate of Chavignol or Comté AOP.

ACCOLADES

Wine Enthusiast
95 points

