



JOSEPH MELLOTT

500 ANS D'HISTOIRE

MENETOU-SALON BLANC LES THUREAUX 2018

A grand classic of its appellation.

VINEYARD



Terroir: Kimmeridgian limestone marls.
Grape variety: Sauvignon Blanc.
Surface area: 10 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 15th

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 straw hue, with light green highlights.
Nose: notes of lemongrass, citrus and green apples.
Palate: fresh, with hints of Granny Smith in a citrus basket. The final is persistent.

WINE PAIRING



This wine pairs advantageously well with a plate of local cold cuts, grilled andouillettes...
As well as with an AOC Chavignol Crottin or an aged Comté.

ACCOLADES



Recommended:
Sommelier Wine Award 2019

88/100: Blind Tasted Andreas Larsson 2019

