



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE LA GRAVELIERE 2020

A classic Sancerre.



THE VINEYARD

Terroir: clay limestones "Terre Blanches".
Grape variety: Sauvignon Blanc.
Surface area: 15 acres.
Age of vines: 25 years.
Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: mild and rainy.
Spring: heat and sunny.
Summer: very warm with heatwaves.
Autumn: sunny and very warm.

HARVEST

Early September.



WINEMAKING

Harvest: mechanical.
Pressing: direct with pneumatic press and juice selection.
Cold settling.
Fermentation: in thermoregulated stainless-steel vats.
Ageing: in stainless-steel vats.



TASTING NOTE



Robe: pale yellow color.
Nose: powerful nose with saline and mineral notes.
Palate: frank attack palate with a beautiful mineral tension with touches of yellow-flesh fruits. Fresh and fruity finish.

FOOD & WINE PAIRINGS



Ideal with a seafood platter, shellfish or grilled fish, risotto with fennel or also with goat cheeses as Crottins de Chavignol.

