



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE LA GRAVELIERE 2021

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: cold and wet.
Spring: fresh and rainy.
Summer: fresh and rainy.
Autumn: fresh and wet.

HARVEST

Mid-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 gold color with green highlights.
Nose: powerful nose in which citrus aromas and a beautiful minerality combine very well.
Palate: a balanced wine driven by a nice freshness composed of citrus like lemon and grapefruit. Beautiful length.

FOOD & WINE PAIRINGS



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

