



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE LES VIGNES DU ROCHER 2019

Minerality and purity. Powerfull and richness.



THE VINEYARD

- Terroir:** flint clay.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 3,20 acres.
- Age of vines:** 30 years.
- Sustainable agriculture:** tillage.



CLIMATIC CONDITIONS

- Winter:** dry and very mild.
- Spring:** fresh with some frosts.
- Summer:** warm with heatwaves.
- Autumn:** pleasantly warm and sunny.

HARVEST

Late 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 with gold hues.
- Nose:** Intense and mineral with citrus and tropical fruits notes.
- Palate:** mineral with aromas of citrus and fresh white-flesh fruits. Fresh and well-balanced finish.



FOOD & WINE PAIRINGS

Pairs well with prawns sautéed in citrus and ginger, a pan-fried scallops seasoned with salt flower and yuzu or also with a vegetable curry cooked with Indian spices.



AWARDS

- Silver Medal:**
 - Concours Terre de Vins 2021

