



JOSEPH MELLOT

500 ANS D'HISTOIRE

# POUILLY-FUME CUVEE DU TRONCSEC 2018

*Finesse and elegance.*



## THE VINEYARD

**Terroir:** blend of various terroirs, marls.  
**Grape variety:** Sauvignon Blanc.  
**Sustainable agriculture:** mechanical weeding, tillage.



## CLIMATIC CONDITIONS

**Winter:** fresh and rainy.  
**Spring:** spring frosts, heat and rain.  
**Summer:** dry with heatwaves.  
**Autumn:** very warm and sunny.

## 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:** bright pale yellow color with golden highlights.  
**Nose:** fresh with aromas of exotic fruits and citrus.  
**Palate:** round and fruity with aromas of citrus and passion fruits.



## FOOD & WINE PAIRINGS

Ideal with an appetizer as cold cuts platter, roasted white meats or Crottins de Chavignol.

