



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE BLANC LE MONTARLET 2019

From a selection of young vines on flint terroirs.



THE VINEYARD

- Terroir:** clay limestones.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 54 acres.
- Age of vines:** 25 years.
- Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

- Winter:** dry and very mild.
- Spring:** fresh with some frosts.
- Summer:** warm with heatwaves.
- Autumn:** pleasantly 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:** on fine lees in stainless-steel vats.



TASTING NOTE

- Robe:** pale gold hue with green highlights.
- Nose:** powerful and mineral with white flowers and citrus notes.
- Palate:** full ample and elegant with aromas of tropical fruits and citrus zest. Long and fresh finish.



FOOD & WINE PAIRINGS

This wine will go marvelously well with a beautiful seafood platter, shellfish or grilled fish. We can also enjoy it with a calf's head and finish with Crottins de Chavignol.

