



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE LES COLLINETTES 2020

The pure expression of Sancerre.



THE VINEYARD

- Terroir:** clay limestone "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.

