



JOSEPH MELLOTT

500 ANS D'HISTOIRE

POUILLY-FUMÉ CUVÉE DU TRONCSEC 2018

A grand classic from its appellation.

VINEYARD

Terroir: assemblage of terroirs, clay-limestone marls with small fossil oysters.

Grape variety: Sauvignon Blanc.

Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

Winter: mild.

Spring: some frosts.

Summer: heat and drought.

Autumn: Indian summer.



HARVEST PERIOD

September 13-29

WINEMAKING

Harvest: mechanical.

Pressing: direct with pneumatic press and juice selection.

Settling: cold.

Fermentation: in thermoregulated stainless-steel vats.

Aging: in stainless-steel vats.



TASTING

Appearance: bright, pale yellow color with golden highlights.

Nose: fresh, exotic and citrus fruits.

Palate: full-bodied fruity mouthfeel with notes of citrus and passion fruit.



WINE PAIRING

To be enjoyed with friends, as an aperitif over a plate of cold cuts, roasted white meat or with Crottin de Chavignol AOP.

