



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE LA CHATELLENIE 2020

The signature. Purity and concentration from flint terroir.



THE VINEYARD

- Terroir:** flint clay.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 44,50 acres.
- Age of vines:** 30 years.
- Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

- Winter:** mild and rainy.
- Spring:** heat and sunny.
- Summer:** very warm with heatwaves.
- Autumn:** sunny and heat.

HARVEST

Early 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 yellow color with light gold hues.
- Nose:** intense and mineral with aromas of yellow-flesh fruits and mango. Hints of lime.
- Palate:** full and fresh mouth with citrus zest notes. Long and fresh finish.



FOOD & WINE PAIRINGS

Ideal with a salt-crusted bass, a curry and shrimp risotto or with goat cheeses as Crottins de Chavignol.

AWARDS



Double Gold Medal:

- Sakura Japan Women's Wine Awards 2021

Gold Medal:

- Concours Terre de Vins 2021

Silver Medal:

- Concours Mondial du Sauvignon 2021

