



JOSEPH MELLOTT

500 ANS D'HISTOIRE

# POUILLY-FUMÉ LE TRONCSEC 2019

Volume and vivacity.



## VINEYARD

**Terroir:** Kimmeridgian limestone marls.  
**Grape variety:** Sauvignon blanc.  
**Surface area:** 10 hectares.  
**Age of vines :** 30 years.  
**Reasoned agriculture:** mechanical soil tillage.



## CLIMATE CONDITIONS

**Winter:** dry and very mild.  
**Spring:** cool with some frosts.  
**Summer:** hot with heat waves.  
**Autumn:** pleasantly warm and sunny.

**Date of harvest**  
End of September



## WINEMAKING

**Harvest:** mechanical.  
**Pressing:** direct with pneumatic press and juice selection.  
**Settling:** cold.  
**Fermentation:** in thermoregulated stainless-steel vats.  
**Aging:** on fine lees in stainless-steel vats.



## TASTING



Fullness in the nose with an intense expression of yellow-fleshed fruits, citrus and tropical fruits. A full-bodied and succulent palate, with a beautiful balance where notes of mango, pineapple and elderflowers bring their complexity with a vivacious and generous finish.

## WINE PAIRING



Ideal with a citrus chicken tagine, a creamy prawn risotto, or with a variety of Crottins de Chavignol.

**Serving temperature:** 8-10° C.

## ACCOLADES



Double Gold Medal at the Sakura Japan Women's Wine Awards 2020.

Silver Medal at the Concours Mondial du Sauvignon 2020.

1 star in the Guide Hachette des Vins 2021.

