



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE LES VIGNES DU ROCHER

The pure expression of Sauvignon Blanc on flint: the minerality.



THE VINEYARD

Terroir: flint clay.

Grape variety: Sauvignon Blanc.

Surface area: 3,20 acres.

Age of vines: 30 years.

Sustainable agriculture: 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 golden yellow color with green tints.

Nose: intense nose with white peach aromas.

Palate: the flint brings a nice minerality on the mouth intertwined with harmonious fruity notes. A delicate and fine wine with an intense saline length.

FOOD & WINE PAIRINGS



Ideal with prawns sautéed in citrus and ginger, a pan-fried scallops seasoned with salt flower and yuzu or also with a vegetable curry cooked with Indian spices.

AWARDS



- **93 points, Wine Enthusiast**
- **91 points, Wine Spectator**

