



JOSEPH MELLOTT

500 ANS D'HISTOIRE

# COTEAUX-DU-GIENNOIS LA GAUPIERE 2020

*Harmonious and complex.*



## THE VINEYARD

**Terroir:** clay-limestone and flint.  
**Grape variety:** Sauvignon Blanc.  
**Surface area:** 5 acres.  
**Age of vines:** 20 years.  
**Sustainable agriculture:** mechanical weeding, tillage.



## CLIMATIC CONDITIONS

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

## HARVEST

**Mid-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:** yellow straw hue.  
**Nose:** intense nose with notes of citrus.  
**Palate:** fresh mouth with lemon notes, beautiful finish.

## FOOD & WINE PAIRINGS



Pairs with a Milanese veal cutlet, chicken breast cooked with lemon or a grilled andouillette.

