



JOSEPH MELLOTT

500 ANS D'HISTOIRE

MENETOU-SALON LES THUREAUX 2021

A great classic of its appellation.



THE VINEYARD

- Terroir:** Kimmeridgian clay-limestone marls.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 25 acres.
- Age of vines:** 20 years.
- Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

- Winter:** cold and wet.
- Spring:** fresh and rainy.
- Summer:** fresh and rainy.
- Autumn:** fresh and wet.

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:** light yellow color.
- Nose:** fine wine with floral notes and light lemon notes.
- Palate:** Mineral and soft wine with a straight and firm suave side too. A fleshy and persistent palate where the floral and fruity notes are combined with elegance.

FOOD & WINE PAIRINGS



Ideal with a gourmet vegetarian salad with lentils, avocados and feta cheese, a sole with leeks or some cheeses like Crottins de Chavignol and an old Comte.

