



JOSEPH MELLOT

500 ANS D'HISTOIRE

MENETOU-SALON LES THUREAUX

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.

