



JOSEPH MELLOTT

500 ANS D'HISTOIRE

# POUILLY-FUME DOMAINE DES MARINIERS 2022

*Finesse and elegance.*



## THE VINEYARD

**Terroir:** clay-limestone and sand parcels.  
**Grape variety:** Sauvignon Blanc  
**Surface area:** 34,50 acres.  
**Age of vines:** 25 years.  
**Sustainable agriculture:** mechanical tillage.



## CLIMATIC CONDITIONS

**Winter:** mild with some frosts.  
**Spring:** early and warm.  
**Summer:** dry and scorching.  
**Autumn:** warm and rainy.

## 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:** nice yellow color with green hints.  
**Nose:** an intense and fresh citrus background, with a slightly anisated taste.  
**Palate:** mineral and elegant mouth with citrus aromas as bergamot and lemon. Beautiful salinity giving the freshness to the wine.



## FOOD & WINE PAIRINGS

Pairs marvelously well with a beautiful seafood platter, shellfish, grilled fish, the local calf's head and Crottins de Chavignol.



## AWARDS

### Gold Medal:

- Sakura Japan Women's Wine Awards

