



JOSEPH MELLOT

500 ANS D'HISTOIRE

POUILLY-FUMÉ LE CHANT DES VIGNES

Grand classic of its appellation.



THE VINEYARD

Terroir: clay-limestone and sand parcels.
Grape variety: Sauvignon Blanc
Surface area: 5 acres.
Age of vines: 35 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

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 and bright yellow color with green highlight.
Nose: intense nose, zests of bergamot and verbena.
Palate: beautiful volume on the mouth extending on zesty and mineral notes. Pleasant length on citrus notes..

FOOD & WINE PAIRINGS



Ideal with an appetizer with scallops rillettes, roasted white meats or Crottins de Chavignol.

