



JOSEPH MELLOT

500 ANS D'HISTOIRE

POUILLY-FUMÉ LE TRONCSEC



THE VINEYARD

Terroir: Kimmeridgian limestone marl

Grape variety: Sauvignon Blanc

Surface area: 10 hectares

Age of vines: 30 years.

Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: contrasting

Spring: mild and humid

Summer: temperate

Autumn: very wet

Harvest

End of September



WINEMAKING

Harvest: mechanical.

Pressing: direct with pneumatic press and juice selection.

Settling : cold

Fermentation: in thermoregulated stainless-steel vats.

Ageing: on fine lees in stainless-steel vats.



TASTING NOTE



Yellow color with slight green glints. Very complex nose, dominated by white fruits, combined with some citrus notes and a hint of minerality. The palate, ample and fleshy, remains perfectly balanced thanks to a lovely mineral structure. Notes of white fruit accompany a rich and lingering finish.

WINE PAIRINGS



This rich and intense wine goes perfectly with a lemon chicken tagine or a blanquette of veal. Of course, it also suits local cheeses like Crottins de Chavignol.

AWARDS

Gold Medals

- Concours des Ligiers

