



JOSEPH MELLOTT

500 ANS D'HISTOIRE

POUILLY-FUMÉ DOMAINE DES MARINIERS

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

