



# JOSEPH MELLOTT

500 ANS D'HISTOIRE

# QUINCY LE RIMONET

*The pure expression of Sauvignon Blanc on its favorite lands.*



## THE VINEYARD

- Terroir:** sandy and gravelly.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 9,4 acres.
- Age of vines:** 40 years.
- Sustainable agriculture:** mechanical tillage.



## CLIMATIC CONDITIONS

- Winter:** cold and wet.
- Spring:** fresh and rainy.
- Summer:** fresh and rainy.
- Autumn:** fresh and wet.

## HARVEST

**Late 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 yellow color with light and bright green highlights.
- Nose:** intense and refreshing nose with aromas of citrus dominated by the lime.
- Palate:** well-balanced and fleshy mouth, with notes of citrus which bring a nice freshness finish.



## FOOD & WINE PAIRINGS

Ideal with an Italian beef carpaccio, a chicken breast marinated in soy sauce with cilantro and sesame seeds or also with fresh Crottin de Chavignol.

