



JOSEPH MELLOTT

500 ANS D'HISTOIRE

REUILLY BLANC

LES MILETS



THE VINEYARD

Terroir: sandy-gravelly on limestone marl

Grape variety: Sauvignon Blanc

Surface area: 3.8 hectares

Age of vines: 35 years

Sustainable viticulture: mechanical tillage



CLIMATIC CONDITIONS

Winter: Contrasted

Spring : Mild and humid

Summer: Temperate

Autumn: Very wet

Harvest

Early September



WINEMAKING

Harvesting: mechanical

Pressing: direct with pneumatic press and juice selection

Settling : cold

Fermentation : in temperature-controlled stainless steel tanks

Ageing : on fine lees in stainless steel vats



TASTING NOTE



A pale yellow color with green glints. An intense nose with notes of lemon and lime. A full, tight palate with a precise texture of lemon zest. The right balance between sweetness and tension gives this wine a fresh, harmonious finish.

WINE PAIRINGS



A wine that will accompany fishes such as sea bream with lemongrass, grilled veal tendrons or simply goat's cheeses from the Loire Valley.

Serving temperature: 8° to 10° C.

