



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE DOMAINE DES EMOIS 2021

An organic rarity, with the finesse and delicacy of Sancerre's terroir.



THE VINEYARD

Terroir: clay-limestone "Caillottes".
Grape variety: Sauvignon Blanc.
Surface area: 10 acres.
Age of vines: 20 years.
Agriculture: Organic.



CLIMATIC CONDITIONS

Winter: mild and rainy.
Spring: heat and sunny.
Summer: very warm with heatwaves.
Autumn: sunny and heat.

HARVEST

October



WINEMAKING

Harvest: mechanical.
Pressing: direct with pneumatic press and juice selection.
Cold settling.
Fermentation: in thermoregulated stainless-steel vats.
Ageing: on fine lees in stainless-steel vats.



TASTING NOTE



Robe: gold color.
Nose: intense aromas of yellow fruits and broom.
Palate: full, well-balanced and complex with beautiful freshness at the end. The finish is long and fruity.

FOOD & WINE PAIRINGS



Pairs well with a bream carpaccio and lime zest, vegetarian dumplings or a chicken fricassee seasoned with tarragon. Will pair with Crottins de Chavignol.

