



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE LA CHATELLENIE 2022

The signature. Purity and concentration from flint terroir.



THE VINEYARD

- Terroir:** flint clay.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 44,50 acres.
- Age of vines:** 30 years.
- Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

- Winter:** Mild with some frost
- Spring:** Early and warm
- Summer:** Dry and hot
- Autumn:** Hot and rainy

HARVEST 5 September.



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



Pale gold colour with green highlights. Intense mineral notes give way to a tender and fruity expression. The palate opens with a minerality that stretches the wine throughout the tasting. An elegant palate where pear and yellow peach bring their aromatic and juicy side. An elegant salinity prolongs the mouth in a beautiful balance.

FOOD & WINE PAIRINGS



To be enjoyed with salt-crusted sea bass, grilled sole, curry and prawn risotto or pan-fried langoustines and finished with a Crottin de Chavignol or an old Comté.

AWARDS



- Gold Medal:**
 - "SAKURA" Japan Women's Wine Awards

