



JOSEPH MELLOTT

500 ANS D'HISTOIRE

# SANCERRE LA GRANDE CHATELAINNE 2018

*The pure expression of Sauvignon Blanc on Caillottes: full and fruity.*



## THE VINEYARD

**Terroir:** clay-limestone "Caillottes".  
**Grape variety:** Sauvignon Blanc.  
**Surface area:** 5 acres.  
**Age of vines:** 35 years.  
**Sustainable agriculture:** mechanical tillage.



## CLIMATIC CONDITIONS

**Winter:** fresh and rainy.  
**Spring:** spring frosts, heat and rain.  
**Summer:** dry with heatwaves.  
**Autumn:** very warm and sunny.

## HARVEST

**Mid-September.**



## WINEMAKING

**Harvest:** mechanical.  
**Pressing:** direct with pneumatic press and juice selection.  
**Cold settling.**  
**Fermentation:** in fine grained oak barrels, sourced from local forests.  
**Ageing:** 11 months in barrels with regular stirring of the lees, then 10 months in vats.



## TASTING NOTE



**Robe:** yellow golden hue with green tints.  
**Nose:** intense nose of yellow-flesh fruits graciously blended with oak touches.  
**Palate:** an elegant smoothness is filling up the mouth and giving way to a rich and complexe aromatic palette. Mineral notes, mandarin touches and zests citrus along with subtle toasted flavours bringing a nice freshness. Well-balanced with a beautiful length.

## FOOD & WINE PAIRINGS



Ideal with saffron medallion of monkfish, creamy seafood risotto or with a beautiful platter of ripened cheeses.

## AWARDS



### Gold Medal:

- Concours Mondial du Sauvignon 2022

**94/100 Wine Enthusiast**

