



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE LES VIGNES DU ROCHER 2020

The pure expression of Sauvignon Blanc on flint: the minerality.



THE VINEYARD

- Terroir:** flint clay.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 3,20 acres.
- Age of vines:** 30 years.
- Sustainable agriculture:** tillage.



CLIMATIC CONDITIONS

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

HARVEST

Early 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 golden yellow color with green tints.
- Nose:** intense nose with white peach aromas.
- Palate:** the flint brings a nice minerality on the mouth intertwined with harmonious fruity notes. A delicate and fine wine with an intense saline length.

FOOD & WINE PAIRINGS



Ideal with prawns sautéed in citrus and ginger, a pan-fried scallops seasoned with salt flower and yuzu or also with a vegetable curry cooked with Indian spices.

AWARDS



Silver Medal:

- Concours Mondial du Sauvignon 2022

