



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE CUVÉE PIERRE-ETIENNE 2022

Historic Cuvée. Tradition and minerality.



THE VINEYARD

Terroir: clay flint
Grape variety: Sauvignon Blanc
Surface area: 2 acres
Age of vines: 35 years
Sustainable agriculture: mechanical 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 fine grained oak barrels from the local forests. One third of the barrels are renewed each year
Ageing: 11 months in barrels with regular stirring of the lees, then 6 months in vats



TASTING NOTE



Yellow color with golden highlights. Intense nose with a sunny character, notes of mirabelle and apricots, subtle woody hints, almost spicy. The wine is full-bodied, fleshy, with sunny accents. The toasted notes are perfectly integrated. It combines with a lovely fruitiness and a delicate mineral structure that balances the whole. Pleasant finish where the salty aspect prolongs the tasting experience.

FOOD & WINE PAIRINGS



Enjoy with a salmon steak with teriyaki sauce, sweetbreads, chicken with morel mushrooms, rack of lamb with a walnut crust, or simply strong cheeses such as mature Crottin de Chavignol or aged Comté.

