



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE CUVÉE PIERRE-ETIENNE

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: 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 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 12 months in vats.



TASTING NOTE



Robe: yellow hue with golden highlights.
Nose: intense with plum, orange liquor and a nice woody nose.
Palate: the attack is just as intense and precise. It fills the palate and let a mineral sensation. The wood is discreetly present. It brings fleshy and complexity that balances the saline side of the finish. A racy and precise wine.

FOOD & WINE PAIRINGS



Enjoy with a fillet of turbot fried with sea urchins and vegetables, calf sweetbread with a creamy seafood linguine or simply with a cheese plate of Crottins de Chavignol or other ripened cheeses.

