



JOSEPH MELLOT

500 ANS D'HISTOIRE

# TOURAINE-CHENONCEAUX

*Selected and vinified by Maison Joseph Mellot.*



## THE VINEYARD

**Terroir:** white flint clay.  
**Grape variety:** Sauvignon Blanc.  
**Surface area:** 2,5 acres  
**Age of vines:** 35 years.  
**Sustainable agriculture:** mechanical tillage.



## CLIMATIC CONDITIONS

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

## HARVEST

**Early September.**



## WINEMAKING

**Harvest:** mechanical.  
**Pressing:** direct with pneumatic press and juice selection.  
**Cold settling.**  
**Ageing:** on fine lees in stainless-steel vats.



## TASTING NOTE



**Robe:** pale gold color.  
**Nose:** minerality comes first with intense citrus and yellow-flesh fruits aromas.  
**Palate:** the mouth offers a beautiful array of citrus zests where the minerality is marked. Beautiful finish that leaves the palate filled with a delicate fruitiness.

## FOOD & WINE PAIRINGS



Ideal pairing with a roasted trout served with spring vegetables, zucchini and goat pie or with lasagna with spinach and mushrooms.

## AWARDS



### Silver Medal:

- Sakura Japan Women's Wine Awards 2020

