



JOSEPH MELLOT

500 ANS D'HISTOIRE

TOURAINE-CHENONCEAUX LES ÉCLATS DE SILEX

The new mineral Sauvignon Blanc by Maison Joseph Mellot



THE VINEYARD

Terroir: brown flint clay ("Perruches")

Grape variety: Sauvignon Blanc

Surface area: 6,2 acres

Age of vines: 35 years

Cultivation: Certified Organic Agriculture



CLIMATIC CONDITIONS

Winter: very mild, with very early budburst.

Spring: temperate but particularly rainy, with heavy mildew pressure.

Summer: temperate and still rather humid

Harvest

End of September.



WINEMAKING

Harvest: mechanical

Pressing: direct with pneumatic press and juice selection

Settling: Cold

Ageing: 8 months on fine lees in stainless-steel vats



TASTING NOTE

Yellow color with almost silvery highlights. Rich and complex nose dominated by citrus and white peach. The minerality is clearly present. The palate is straightforward and well-defined, with good volume. Zesty and mineral notes extend the wine on the palate towards a pleasant finish that is both dense and fresh.



WINE PAIRINGS

This wine pairs well with river fish or white meat such as grilled veal. It is also ideal with Touraine goat cheese.

Serving Temperature : 8° to 10°C

