



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE BLANC LA CHATELLENIE 2019

The signature. Purity and concentration from Flint terroir.

VINEYARD



Terroir: flint clay.

Grape variety: Sauvignon Blanc.

Surface area: 18 hectares.

Age of vines: 30 years.

Reasoned agriculture: mechanical weeding, tillage.

CLIMATE CONDITIONS

Winter: mild and rainy.

Spring: some frosts, precipitation and high temperatures.

Summer: heat and drought.

Autumn: Indian summer.



HARVEST PERIOD

As of September 24th

WINEMAKING

Harvest: mechanical.

Pressing: direct with pneumatic press and juice selection.

Settling: cold.

Fermentation: in thermoregulated stainless-steel vats.

Aging: on fine lees in stainless-steel vats.



TASTING



Appearance: pale gold hue with light green highlights.

Nose: intense mineral expression with hints of citrus zest and white peach.

Palate: beautiful freshness and balanced. The minerality with zesty notes extends throughout the tasting. The finish, with sustained and intense persistence, is of beautiful precision marked by its minerality.

WINE PAIRING



Enjoy with a salt-crusted bass, grilled sole, curry and shrimp risotto or pan-fried langoustines, finishing with goat cheese.

AWARDS



Gold Medal:
Sakura Japan Women's Wine Awards

Gold Medal:
Concours Mondial du Sauvignon

