



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE BLANC LA GRAVELIERE 2019

A Sancerre Classic.

VINEYARD



Terroir: clay limestone "Terre Blanches".

Grape variety: Sauvignon.

Surface area: 22 hectares.

Age of vines: 25 years.

Reasoned agriculture: mechanical weeding, tillage.

CLIMATE CONDITIONS



Winter: mild and rainy.

Spring: a few frosts, precipitation and high temperatures.

Summer: heat and drought.

Autumn: Indian summer.

HARVEST PERIOD

From September 16 to October 3

WINEMAKING



Harvest: mechanical.

Pressing: direct with pneumatic press and juice selection.

Settling: cold.

Fermentation: in thermoregulated stainless-steel vats.

Aging: in stainless-steel vats.

TASTING



Appearance: pale gold hue with green highlights.

Nose: powerful, evoking white flowers and citrus notes.

Palate: a beautiful elegance, with freshness all throughout, where tropical and citrus fruits fill the palate.

WINE PAIRING



This wine will go marvelously well with a beautiful seafood platter, shellfish or grilled fish. We can also enjoy it with a piece of veal and finish with goat cheese,

Serving temperature: 8-10°C

AWARDS



Gold Médal:

Concours des Féminalises

Silver Médal:

Decanter Wine Awards

Commended :

International Wine Challenge

