



JOSEPH MELLOT

500 ANS D'HISTOIRE

500 YEARS OF WINEMAKING
LOIRE VALLEY FINE WINES

SANCERRE
POUILLY-FUMÉ

www.josephmellot.com





JOSEPH MELLOTT

500 ANS D'HISTOIRE

Sancerre is close to the famous
Loire Valley Châteaux and the
city of Bourges



Cathedral of Saint-Etienne,
Bourges

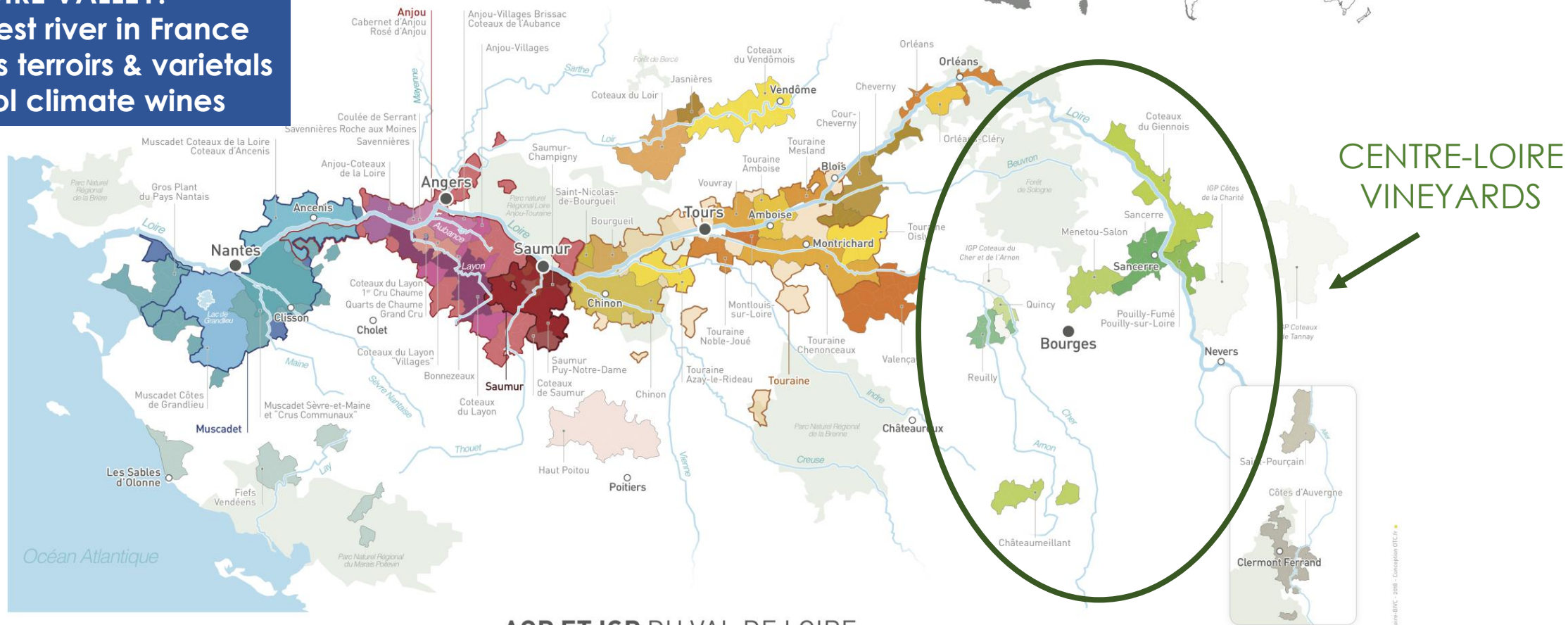


Château de Chambord



Château de
Chenonceau

- Longest river in France
- Various terroirs & varieties
- Cool climate wines



IGP Val de Loire ●●●
Produit sur l'ensemble du bassin viticole
dans 14 départements

- Les blancs secs / white wines
- Les rouges / red wines
- Les rosés / rosé wines
- Les blancs moelleux / sweet wines
- Les fines bulles / sparkling wines

AOP Gros Plant du Pays Nantais ●
AOP Muscadet ● — *Délimitation régionale*
 AOP Muscadet Sèvre-et-Maine et «Crus Communaux»*●
 AOP Muscadet Côtes de Grandlieu ●
 AOP Muscadet Coteaux de la Loire** ●
 AOP Coteaux d'Ancenis ●●●
 AOP Fiefs Vendéens ●●●

* Clisson • Borges • Le Pallet
* [en cours] Goulaine • La Haye-Fouassière • Vallet
* Monnières-Saint-Fiacre • Mouzillon Tillières • Château-Thébaud
** [en cours] Champtoceaux

AOP Anjou ●●●● (délimitation régionale)
AOP Rosé d'Anjou ●●●●
AOP Cabernet d'Anjou ●●●●
AOP Anjou-Villages ●●●●
AOP Anjou-Villages Brissac* ●●●●
AOP Anjou-Coteaux de la Loire ●●●●
AOP Coteaux du Layon et «Villages»** ●●●●
AOP Coteaux du Layon 1^{er} Cru Chaume ●●●●
AOP Quarts de Chaume Grand Cru ●●●●
AOP Bonnezeaux ●●●●
AOP Coteaux de l'Aubance ●●●●
AOP Coulée de Serrant ●●●●

AOP Haut-Poitou ●●●
AOP Savennières ●●●
AOP Savennières Roche aux Moines ●●
AOP Saumur ●●●● — *délimitation sous-régionale*
AOP Saumur-Champigny ●●●●●
AOP Saumur Puy-Notre-Dame ●●
AOP Coteaux de Saumur ●●

* [en cours] Anjou Brissac

** Beaulieu-sur-Layon • Faye-d'Anjou • Rablay-sur-Layon •
• Rochefort-sur-Loire • Saint-Aubin-de-Loigné •
• Saint-Lambert-du-Lattay

AOP Touraine ●●●●● (délimitation régionale)
AOP Touraine Amboise ●●●●●
AOP Touraine Azay-le-Rideau ●●●●●
AOP Touraine Chenonceaux ●●●●●
AOP Touraine Disly ●●●●●
AOP Touraine Mesland ●●●●●
AOP Touraine Noble-Joué ●●●●●
AOP Chinen ●●●●●
AOP Vouvray ●●●●●
AOP Montlouis-sur-Loire ●●●●●

AQP Bourgueil ●●
AQP Saint-Nicolas-de-Bourgueil ●●
AQP Jasnières ●●
AQP Coteaux-du-Loir ●●●●
AQP Coteaux-du-Vendômois ●●●●
AQP Valençay ●●●●
AQP Cheverny ●●●●
AQP Cour-Cheverny ●●●●
AQP Orléans ●●●●
AQP Orléans-Cléry ●●●●

AOP Châteaumeillant ●●
AOP Coteaux du Giennois ●●●●
AOP Menetou-Salon ●●●
AOP Pouilly-Fumé ●
AOP Pouilly-sur-Loire ●
AOP Quincy ●
AOP Reuilly ●●●
AOP Sancerre ●●●

IGP Côtes de la Charité ●●●
IGP Coteaux de Tannay ●●●
IGP Coteaux du Cher et de l'Arnon ●●●

AOP Côtes d'Auvergne ●●●
AOP Saint-Pourçain ●●●

INTERLOIRE
Interprofession des Vins du Val de Loire

BIVC
CENTRE-LOIRE

www.vinsvalde Loire.fr

www.vins-centre-loire.com

CENTRE-LOIRE VINEYARDS

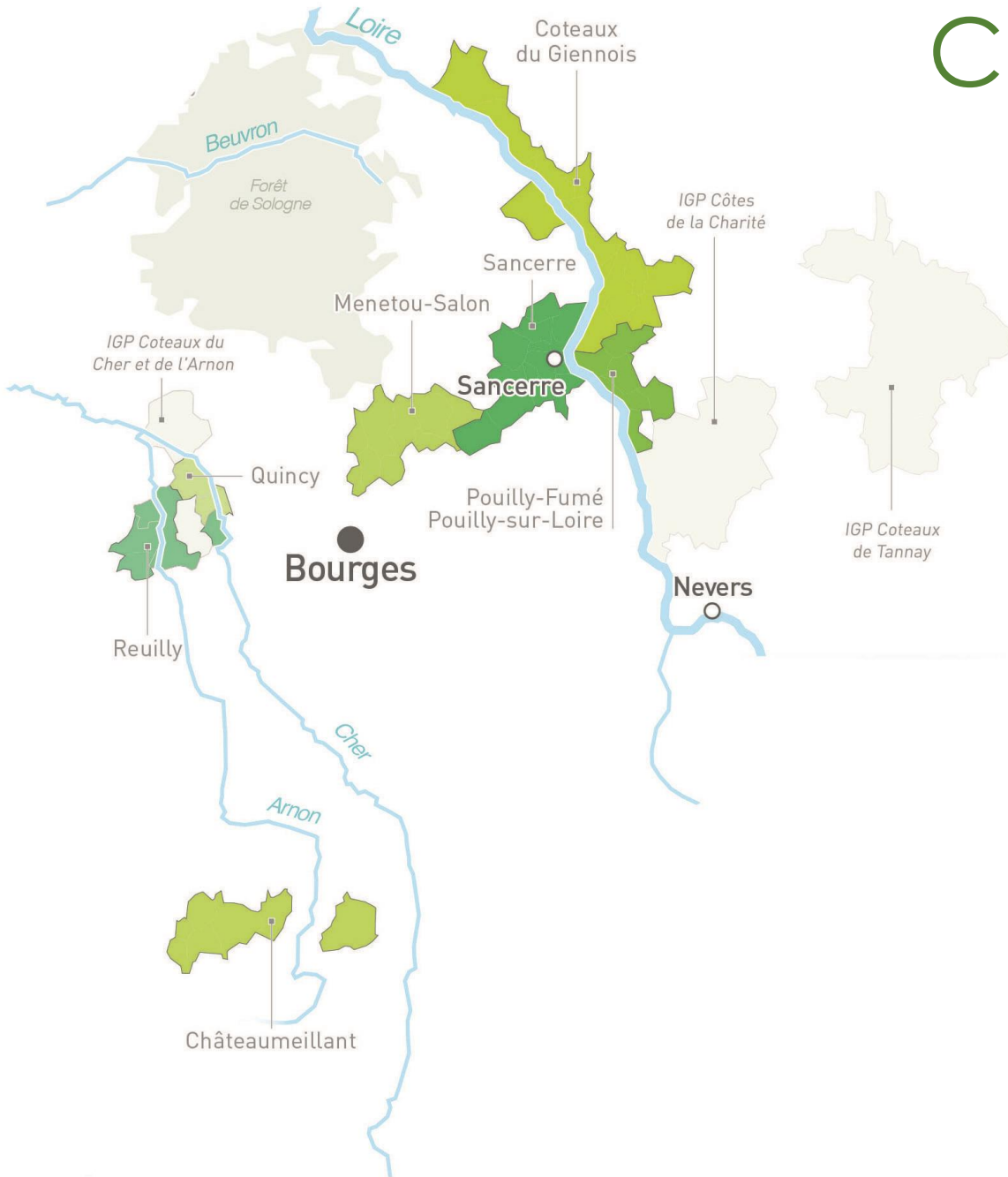
Surface Area of its 8 AOPs in 2023
Total ca. 6 000 ha

SANCERRE : 3 025 hectares

POUILLY-FUMÉ : 1 380 hectares

MENETOU-SALON : 637 hectares

Others : 949 hectares





- **500 years** of Winemaking in Sancerre
- **Sancerre & Pouilly-Fumé** fine wines Ambassador
- **Sauvignon Blanc** premium French terroirs (cool climate)

- **Qualitative Approach** for all Joseph Mellot wines
- Numerous medals and **international awards**

- **Family-owned** & independent Winery (119 ha)
- **Catherine Corbeau-Mellot** since 2005
- Next generation: her two sons **Adrien and Armand**

- Committed to a **sustainable and eco-friendly viticulture**:
 - **ISO14001** certification for the Winery in 2009
 - **HEV (High Environmental Value)** for the vineyards in 2019
 - In 2023, two of our Estates will be converted to **organic farming**





Our History since 1513

Joseph and Edmond start to work separately, the vineyard is divided and **the two Mellot branches are born.**

Pierre-Etienne Mellot began the first chapter of a winegrowing history.

Auberge Joseph Mellot opens in Sancerre and marks the beginning of wine tourism.

Edmond & Joseph take over the business from their father.

1513 — 1698 — 1882 — 1920 — 1946 — 1960 — 1969 — 1984 —

César Mellot is appointed the king's Counsellor Louis XIV.



Joseph Mellot's grandfather was the first wine grower to exhibit his wines at the **Paris World's Fair**. After winning several awards, he opened a wine warehouse at the Bercy's market.



Joseph Mellot develops its export sales in Denmark, Holland and the United Kingdom. He also opens a wine shop in Sancerre « **La Vigne et le Vin** ».



Joseph's son, **Alexandre**, takes over.





His wife, **Catherine Corbeau-Mellot**, is working with him as General Manager and Communication Manager.



Alexandre Mellot passed away at 44 years old. His wife, Catherine, naturally took over him.



Maison Joseph Mellot is certified BRCS.



The Joseph Mellot company is certified **ISO 14001** and becomes the first Domaine in the region to obtain this certification.



Catherine is appointed as Chevalier of the National Order of Merit and is bestowed by Philippe Faure Brac, holder of the Best Sommelier in the World title (1992).



Joseph Mellot's vineyard is certified **High Environment al Value (HEV)**.



Adrien Mellot joins Joseph Mellot as oenologist and vineyard manager.

— 1987 — 1990 — 2005 — 2007 — 2009 — 2010 — 2013 — 2015 — 2019 — 2022 —

Construction of the current winery in the historical center of the vineyard.



Catherine is appointed « Chevalier de l'Ordre du Mérite Agricole » by the French Minister of Agriculture.



Joseph Mellot's vineyards are granted **sustainable agriculture** status.



Catherine and her team celebrate **500 years** of Mellot family history.



Domaine des Emois is certified **Agriculture Biologique (AB)** (organic farming)



Catherine Corbeau-Mellot is appointed to the rank of Commander in the Order of French Agricultural Merit.





JOSEPH MELLOT

500 ANS D'HISTOIRE

Today: a famous Sancerre Trade Mark

Our Winery



Our historical Cellar
(12th cent.)



Our Restaurant
« Auberge
Joseph Mellot »



Our shop
« La Vigne et le Vin »





JOSEPH MELLOT

500 ANS D'HISTOIRE



OUR RESPONSIBLE
SAVOIR-FAIRE

FROM THE VINE TO THE GLASS

OUR COMMITMENT TO AN ECO-RESPONSIBLE APPROACH



HEV CERTIFICATION

All our vineyards are certified
High **E**nvironmental **V**alue

- Strong and responsible commitment to sustainable viticulture
- In-depth observation of each plot before any intervention
- Tillage respecting the terroir and taking the environment and biodiversity into consideration



ORGANIC LABEL

Domaine des Emois is certified
Organic **F**arming

- Flawless and close tracking of the specifications by limiting the use of sulphites and removing the following :
 - Synthetic products
 - Herbicides and insecticides
 - GMO

IN THE VINEYARD



ISO 14001 CERTIFICATION

First cellar in the Centre-Loire
Valley to be certified in 2009

- Focus on the recovery and recycling of all waste: glass, plastic, wood, paper, cardboard, cork, water, oenological waste



ENVIRONMENTAL AND NATURAL RESOURCES PROTECTION

For a healthy ecosystem

- Effluent and rinse water collection from the cellar
- Recovery and reuse of calories
- Limiting water consumption
- Use of labels made from recycled pet and natural fibers

IN THE CELLAR

OUR COMMITMENT TO AN ECO-RESPONSIBLE APPROACH



CARBON FOOTPRINT

Every year, a diagnostic on :

-  Energy consumption
-  Inputs
-  Consumption of packing
-  Travel
-  Waste
-  Bottle weight



SORTING AND RECYCLING

By specialized companies

-  Cork = insulation materials
-  Used rolls of adhesive labels = same thing !
-  Packing of empty bottles = children play mat



THE MANAGEMENT OF OUR WASTE SAVES 30 TONS OF WOOD PER YEAR, EQUIVALENT TO 4,85 HECTARES OF FOREST !

Our Vineyards Team's Works in Spring

- Our vineyards require an **all-year-round careful attention**
- At the end of Winter, we have prepared the vines by **pruning** them accordingly
- Alongside **budbreak**, the soils require **ploughing** and the grass or vegetation cover **mowing**
- **Disbudding and leaf stripping** (late April and May) enable the proper development of the plant
- Our **hail** cannons&wind machines (against **frost**) protect our vineyards from these **seasonal risks**



VINE PRUNING



BUDBREAK



HAIL CANNON & WIND MACHINE



PLOUGHING



**DISBUDDING &
LEAF STRIPPING**

Our Centre-Loire Terroirs

- the vineyards are located on **plateaus and hillsides** (mainly from the secondary era)
- abandoned 70Mio years ago by the sea, their soils consist of a wide variety of **limestone & clay sediments**
- Although very geologically diverse, the main **soil types** can be narrowed down to **four**:



CALCAREOUS CLAY MARL:

This calcareous sedimentary rock comes from the sea and is **rich in fossilized oysters**. It forms the bedrock of the Centre-Loire's wine regions.

Locally, this soil is also known as "**white earth**" (*terres blanches*).



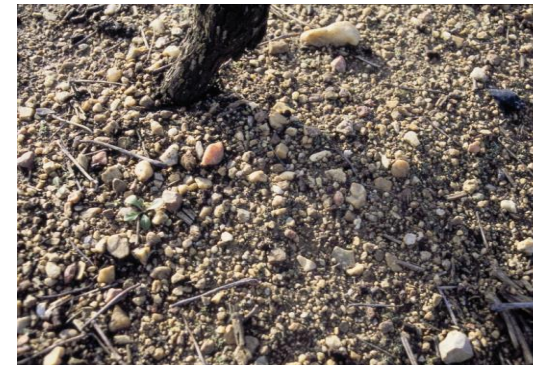
LIMESTONE:

This **calcareous soil** can be referred to as *caillottes*, or as *griottes* where the stones are smaller.



FLINT CLAY:

Sauvignon blanc loves this soil, heated at the surface by the flint from which it often derive its **mineral expressions**. This soil is also called *chailloux* in Centre-Loire vineyards.



GRAVEL AND SAND:

This soil appears in the form of **alluvia** (sediment deposited by waterways) on the banks of the Loire, the Cher and the Arnon, and is particularly common in the Quincy wine region.

SANCERRE

AOP Terroirs:
Flint (white) – Limestone - Marl

Red&Rosé (15%): Pinot Noir

- **Le Rabault**
- **Le Connétable**
- **L'Original**



Terroirs Series



Single
Vineyard

Prestige Series

White (85%): Sauvignon Blanc

- **50ha (mainly silex & caillottes)**
- **La Gravelière, La Chatellenie**
- **Domaine des Emois, Les Vignes du Rocher**
- **La Grande Chatelaine, Cuvée Pierre-Etienne**
- **L'Original**

Portfolio (2)

POUILLY-FUMÉ

AOP Terroirs:
 Flint (red) – Limestone
 Marl – Gravel & Sand

DESTINÉA



- Sauvignon Blanc
- Pinot Noir

TOURAINE SELECTION



White (100%): Sauvignon Blanc

- 25ha
- **Domaine des Mariniers**
- **Le Troncsec**
- **Les Grands Edvins**



Single
Vineyard

Prestige Series

CENTRE-LOIRE SELECTION

- Pinot Gris
- Chasselas



Chinon, Saumur-Champigny,
Bourgueil (Cabernet Franc)

Crémant de Loire
(Chenin Blanc, Chardonnay),
Touraine Chenonceaux
(Sauvignon Blanc)

Latest Awards

SANCERRE

La Grande Chatelaine 2019



Concours Mondial du Sauvignon



Sakura Women's Award – Japan



POUILLY-FUMÉ

Les Grands Edvins 2019



Sakura Women's Award - Japan



La Chatellenie 2022



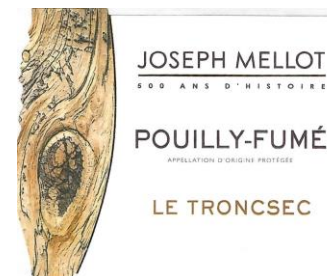
Concours Général Agricole – Paris



Sakura Women's Award - Japan



Le Troncsec 2022



Concours Mondial du Sauvignon



Concours Général Agricole – Paris



Féminalise - France



Les Vignes du Rocher 2020



Concours Mondial du Sauvignon



Domaine des Mariniers 2022



Sakura Women's Award - Japan



Our SANCERRE Wines



AOP SANCERRE

1936

Creation Year of the
White Sancerre AOC



187 643 hL produced in 2022

1959

Creation Year of the
Red&Rosé Sancerre AOC



Sales (in volume) in 2022
- 34% France
- 66% EXPORT



3 025 hectares
(7474.93 acres) in 2022

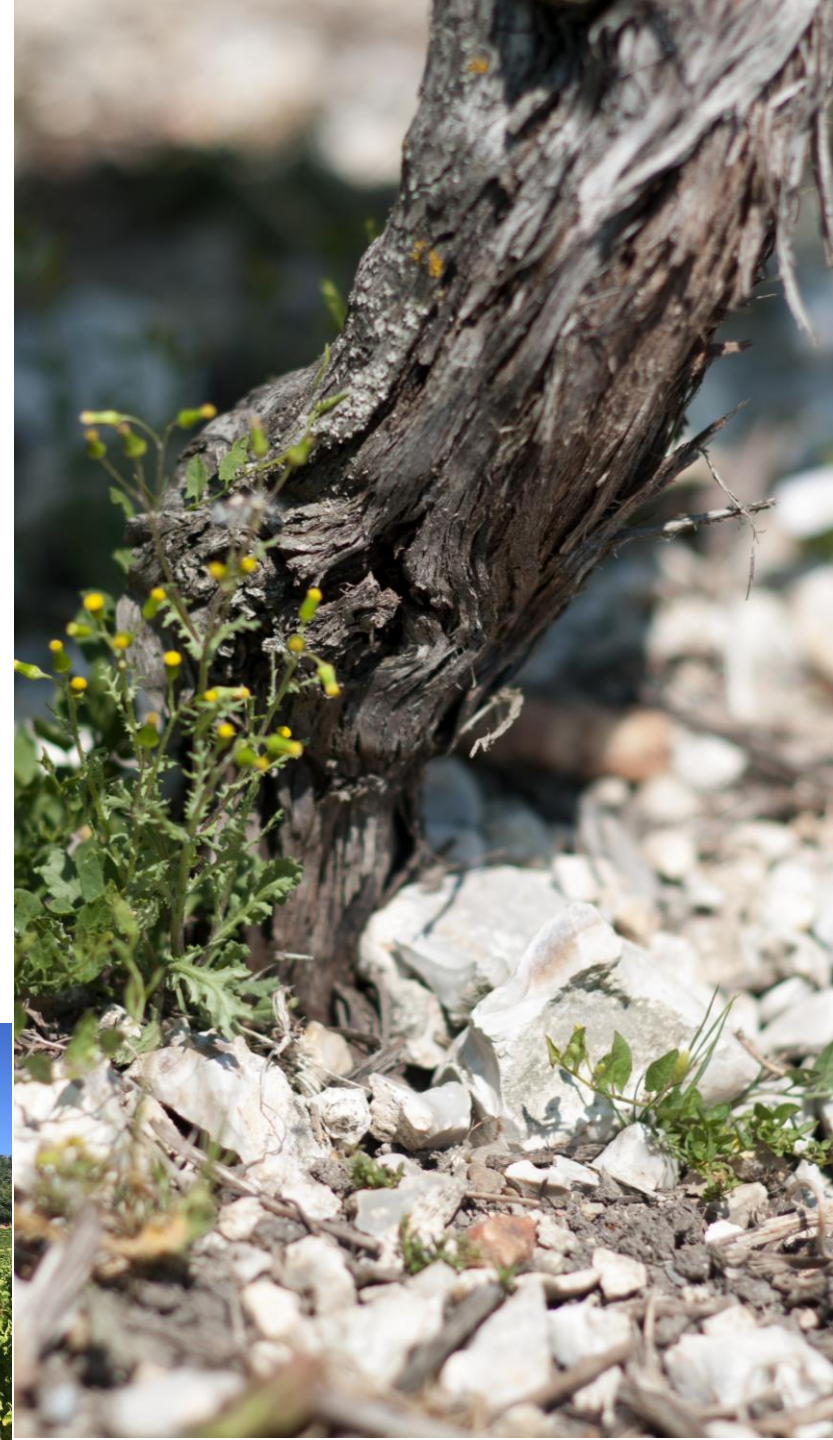


Sauvignon Blanc & Pinot Noir



Flint (15% of the vineyard)
Clay-limestone (Terres Blanches)
Limestone (Caillottes)

Source: BIVC



CARTE DU VIGNOBLE DE SANCERRE



Terroirs



Silex

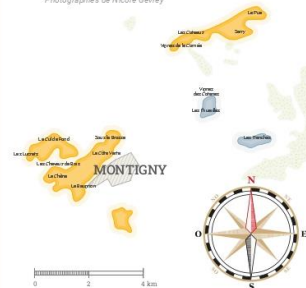


Terres
Blanches

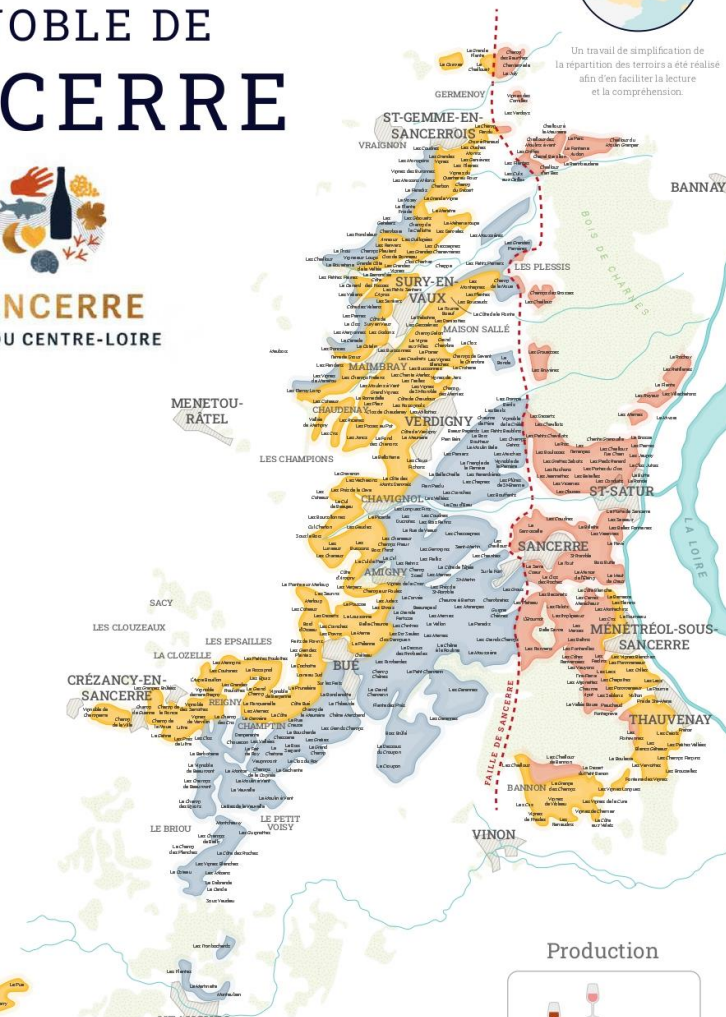


Caillottes

Photographies de Nicole Gevrey



Un travail de simplification de la répartition des terroirs a été réalisé afin d'en faciliter la lecture et la compréhension.

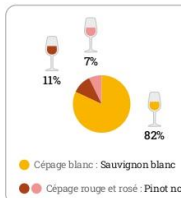


Chiffres

Surface
du vignoble
3 000 ha

Nombre
de producteurs
330

Production



SANCERRE BLANC LA CHATELLENIE 2023

The expression of Sauvignon Blanc on flint: minerality.



THE VINEYARD

Terroir : Clay and flint
Grape variety: Sauvignon
Surface area: 1.3 ha
Age of vines: 30 years
Culture : mechanical tillage



CLIMATIC CONDITIONS

Winter: contrasted
Spring: Mild and rather humid
Summer: Temperate
Autumn: Humid

Harvest
Early September



WINEMAKING

Harvesting: mechanical
Pressing: direct with pneumatic press and juice selection
Settling : cold
Fermentation : temperature-controlled stainless steel vats
Aging : stainless steel vat



TASTING NOTE



A pale colour with light green highlights. An intense nose with mineral and fruity notes. A chiselled wine, imposing its precision. The flint leads the way, combining with a harmonious fruitiness.

A touch of salt completes the tasting, which continues with intensity and precision.

WINE PAIRINGS



Ideal with prawns fried with citrus fruit and ginger, scallops roasted with yuzu salt or a vegetable curry with Indian spices.

Serving temperature: 8 to 10°C.



SANCERRE BLANC

LES VIGNES DU ROCHER

2022

The expression of Sauvignon Blanc on flint: The minerality



THE VINEYARD



Terroir : Flinty clay

Grape variety: Sauvignon Blanc

Surface area: 1.3 ha

Age of vines: 40 years

Cultivation: Vines grown with respect for the environment, working the soil for weeding.



CLIMATIC CONDITIONS

Winter: Mild with a few frosts

Spring: Early and warm

Summer : Dry and warm

Autumn: Warm and rainy

Harvest

Early September



WINEMAKING

Harvesting: mechanical

Pressing: direct with pneumatic press and juice selection

Settling : cold

Fermentation : temperature-controlled stainless steel vats

Aging : in stainless steel vat



TASTING NOTE



A pale color with light green highlights. An intense nose with mineral and fruity notes. A chiseled wine, imposing its precision. The flint leads the way, combining with a harmonious fruitiness. A touch of salt completes the tasting, which lasts with intensity and precision.

WINE PAIRINGS



Ideal with prawns sauteed with citrus fruit and ginger, scallops roasted with yuzu salt flower or a vegetable curry with Indian spices.

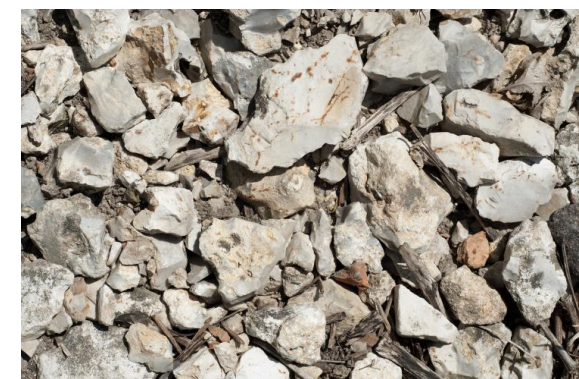
Serving temperature : 8° to 10°C

AWARDS



Double Gold

- Sakura Japan Women's Wine Awards



SANCERRE BLANC LA GRANDE CHATELAINNE 2019



THE VINEYARD

Terroir: clay-limestone "Caillottes".

Grape variety: Sauvignon Blanc.

Surface area: 5 acres.

Age of vines: 35 years.

Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: dry and very mild.

Spring: fresh with some frosts.

Summer: warm with heatwaves.

Autumn: pleasantly warm and sunny.



WINEMAKING

Harvest: mechanical.

Pressing: direct with pneumatic press and juice selection.

Cold settling.

Fermentation: in fine grained oak barrels, sourced from local forests.

Ageing: 11 months in barrels with regular stirring of the lees, then 10 months in vats.

HARVEST

Late September.

The pure expression of Sauvignon Blanc on Caillottes: full and fruity.



TASTING NOTE



Robe: yellow golden color with straw tints.

Nose: powerful nose – solar white wine.

Palate: notes of yellow peach and mirabelle on a oaky background. The wine is filling up the mouth with an elegant power to release a pleasant aromatic palette made of yellow-flesh fruits, brioche and minerality. Intense blend between the fruit and the wood. A well-balanced wine with a nice persistent finish.

FOOD & WINE PAIRINGS



The complexity of this wine will pair very well dishes like a saffron medallion of monkfish, a citrus capon and an old Comte.

AWARDS



Gold Medals:

- Sakura Japan Women's Wine Awards
- Concours Mondial du Sauvignon

France Revelation

- Concours Mondial du Sauvignon



La Grande Chatelaine

Tasting Competitions

Concours Mondial du Sauvignon
(Sauvignon Selection by CMB)

SILVER for 2016

GOLD for 2017, 2018 and 2019

France Revelation for 2019



Sakura Women's Award - Japan

GOLD for 2017 and 2019



Wine Magazines



WE92 for 2016

WE93 for 2017

WE94 for 2018



WS92 for 2017 and 2019



Our **POUILLY-FUMÉ** Wines



AOP POUILLY-FUMÉ

1937

Creation Year of the AOC



84 664 hL produced in 2022



1390 hectares
(3434.76 acres) in 2022



Sales (in volume) in 2022
- 51% France
- 49% Export



Sauvignon Blanc



Clay-limestone
Kimmeridgian marls
Flint
Gravel & sand

Source: BIVC



POUILLY-SUR-LOIRE
VINS DU CENTRE-LOIRE



Terroirs

- Sables
- Silix
- Marnes kimmeridgiennes
- Calcaires

Pour plus de précisions sur les terroirs du vignoble, rendez-vous sur le site de l'appellation pouilly-fumé.com

Chiffres

Surface du vignoble	Nombre de producteurs
1 400 ha	135
Pouilly-Fumé	Pouilly-Fumé
30 ha	60
Pouilly-sur-Loire	Pouilly-sur-Loire

Production

Cépage Pouilly-Fumé : Sauvignon blanc
Cépage Pouilly-sur-Loire : Chasselas

www.vins-centre-loire.com - 02 48 78 51 07
contact@vins-centre-loire.com



Calcaires



Surface du vignoble	Nombre de producteurs
1 400 ha Pouilly-Fumé	135 Pouilly-Fumé
30 ha Pouilly-sur-Loire	60 Pouilly-sur-Loire

Cépage Pouilly-Fumé : Sauvignon blanc

Cépage Pouilly-sur-Loire : Chasselas



www.vins-centre-loire.com - 02 48 78 51 07 -
contact@vins-centre-loire.com

POUILLY-FUMÉ

DOMAINE DES MARINIERS

2022



THE VINEYARD

Terroir: clay-limestone and sand parcels.
Grape variety: Sauvignon Blanc
Surface area: 34,50 acres.
Age of vines: 25 years.
Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: mild with some frosts.
Spring: early and warm.
Summer: dry and scorching.
Autumn: warm and rainy.



WINEMAKING

Harvest: mechanical.
Pressing: direct with pneumatic press and juice selection.
Cold settling.
Fermentation: in thermoregulated stainless-steel vats.
Ageing: in stainless-steel vats.

HARVEST
Mid-September.



Finesse and elegance.

TASTING NOTE



Robe: nice yellow color with green hints.
Nose: an intense and fresh citrus background, with a slightly anisated taste.
Palate: mineral and elegant mouth with citrus aromas as bergamot and lemon. Beautiful salinity giving the freshness to the wine.

FOOD & WINE PAIRINGS



Pairs marvelously well with a beautiful seafood platter, shellfish, grilled fish, the local calf's head and Crottins de Chavignol.

AWARDS

Gold Medal:

- Sakura Japan Women's Wine Awards



SANCERRE BLANC

LE TRONCSEC

2023

Ample and Complex



THE VINEYARD

Terroir: Kimmeridgian limestone marl
Grape variety: Sauvignon Blanc
Surface area: 10 hectares
Age of vines: 25 years
Sustainable viticulture: mechanical tillage



CLIMATIC CONDITIONS

Winter: Contrasted
Spring: Mild and rather humid
Summer: Temperate
Autumn: Humid

Harvest
End of September



WINEMAKING

Harvesting: mechanical
Pressing: direct with pneumatic press and juice selection
Settling : cold
Fermentation : in temperature-controlled stainless steel tanks
Aging : on fine lees in stainless steel vats



TASTING NOTES

Yellow colour with light green highlights. A highly complex nose, dominated by white fruits, combined with citrus notes and a hint of minerality. Full-bodied and rich on the palate, perfectly balanced thanks to a lovely mineral structure. Notes of white fruits accompany a rich, lingering finish.



WINE PAIRINGS

The power and fullness of this wine will enhance dishes such as poultry with citrus fruit, veal stew and, of course, local cheeses such as crottin de Chavignol.

Serving temperature: 8° to 10° C



POUILLY FUME

LES GRANDS EDVINS

2019

Purity from the Grand Flints of Saint-Andelain.



THE VINEYARD

Terroir: red flint clay.

Grape variety: Sauvignon Blanc.

Surface area: 54,50 acres.

Age of vines: 35 years.

Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: dry and very mild.

Spring: fresh with some frosts.

Summer: warm with heatwaves.

Autumn: pleasantly warm and sunny.



WINEMAKING

Harvest: mechanical.

Pressing: direct with pneumatic press and juice selection.

Cold settling.

Fermentation: in fine grained oak barrels, sourced from local forests.

Ageing: 11 months in barrels with regular stirring of the lees, then 10 months in vats.

HARVEST : Late September



TASTING NOTE



Robe: yellow color with golden highlights.

Nose: Intense and delicate nose revealing toasted and grilled almonds aromas.

Palate: an ample and fine wine with notes of yellow-flesh-fruits, cedar and mineral touches. Elegant and refined length, perfectly well-balanced.

FOOD & WINE PAIRINGS



Ideal with a scallop carpaccio with citrus and lime zests, a sweetbread, a bass or simply with a beautiful platter of Crottins de Chavignon or Comte.

AWARDS



Diamond Trophy:

- Sakura Japan Women's Wine Awards 2022

Double Gold Medal:

- Sakura Japan Women's Wine Awards 2022



Our LOIRE VALLEY Wines



VIN DE FRANCE

DESTINÉA

2022

The pure expression of Sauvignon Blanc.



THE VINEYARD

Grape variety: Sauvignon Blanc.
Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: mild with some frosts.
Spring: early and warm.
Summer: dry and scorching.
Autumn: warm and rainy.



WINEMAKING

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



TASTING NOTE

A wine with a strong Sauvignon character. The palate offers aromas of blackcurrant buds and touches of broom on a beautiful texture that fills the mouth. Fresh and varietal as we like them.



FOOD & WINE PAIRINGS

It can be drunk on its own as an aperitif or as an accompaniment to seafood, a platter of cold meats or with a still young Comté.



VIN DE France

DESTINEA

2023

A fruity and rich Pinot Noir.



THE VINEYARD

Grape variety: Pinot Noir.
Sustainable agriculture: tillage.



CLIMATIC CONDITIONS

Winter: mild with some frosts.
Spring: early and warm.
Summer: dry and scorching.
Autumn: warm and rainy.



WINEMAKING

Harvest: mechanical.
Fermentation: in thermoregulated stainless-steel vats.



TASTING NOTE

A wine with a bright, clear red colour. Intense notes of small red fruits where the cherry stands out. A supple and tasty Pinot Noir, as we like to taste them.



FOOD & WINE PAIRINGS

Ideal with poultry, simmered veal or a beautiful platter of cold cuts.



REUILLY ROSÉ LES MILETS 2023

100% Pinot Gris but Rosé !



THE VINEYARD

Terroir: sandy-loam alluvium on limestone marl

Grape variety: Pinot gris

Surface area: 3 hectares

Age of vines: 35 years

Sustainable viticulture: mechanical tillage



CLIMATIC CONDITIONS

Winter: Contrasted

Spring: Mild and rather humid

Summer: Temperate

Autumn: Humid

Harvest

Mid September



WINEMAKING

Harvesting: mechanical

Pressing: direct with pneumatic press and juice selection

Settling : cold

Fermentation : temperature-controlled stainless steel tank

Aging : on fine lees in stainless steel tanks



TASTING NOTE



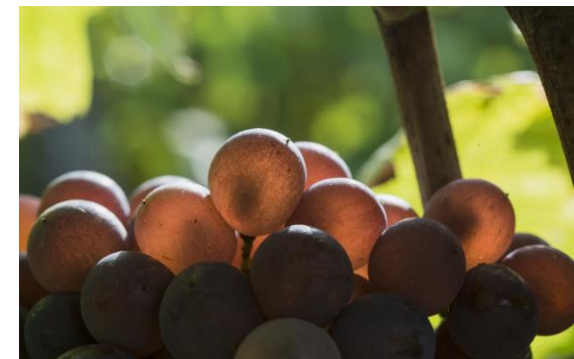
A very pale pink color with light salmon highlights. Delicately fruity nose of crushed strawberry, white peach and English candy, enhanced by a hint of sweet spices. A tender yet precise attack that delights the palate. Beautifully rich aromas, dominated by fruit and enhanced by a few floral and spicy notes. A pleasant, slightly saline finish.

WINE PAIRINGS



This gourmet rosé can be served as an aperitif and goes well with fish terrines, charcuterie platters or white meats. It goes perfectly with exotic or sweet and sour dishes.

The ideal serving temperature is 8°C.



TOURAINÉ CHENONCEAUX 2022

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: mild with some frosts.
Spring: early and warm.
Summer: dry and heat.
Autumn: warm and rainy.



WINEMAKING

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

HARVEST
End of September.



TASTING NOTE



Robe: A yellow color with almost silvery highlights.
Nose : Powerful aromas of citrus fruit, with hints of white peach. The minerality is unrestrained.
Palate : is straightforward, chiseled and full-bodied. Notes of zest and minerality stretch out the wine on the palate, giving a pleasantly taut, fresh finish.

FOOD & WINE PAIRINGS



The presence of this wine will enhance river fish or white meat such as grilled veal or Marengo and finish with a local goat's cheese,



CHINON LES MORINIÈRES 2022

Selected and vinified by Maison Joseph Mellot



THE VINEYARD

Terroir: clay-limestone.

Grape variety: Cabernet Franc.

Surface area: 2,50 acres.

Age of vines: 20 years

Sustainable agriculture: tillage



CLIMATIC CONDITIONS

Winter: Mild with some frosts

Spring: Early and warm

Summer: Dry and scorching

Autumn: Warm and rainy

Harvest

Mid September



WINEMAKING

Harvesting: mechanical

Fermentation : in thermoregulated stainless-steel vats with winding and offloading

Maceration: 10 days post-fermentation

Aging : in stainless steel tanks



TASTING NOTE



Dark ruby color with purple hints. In nose, intense notes of raspberries and white pepper. In mouth, supple tannins giving way to a well structured palate of small red and black fruits. Touches of pepper and liquorice on the finish.

WINE PAIRINGS



Ideal with a beautiful cold cuts platter, a stuffed capon with morels, or simply with a flank with shallots.



CREMANT DE LOIRE

LE MARQUIS

Fine and elegant bubbles of Maison Joseph Mellot.



THE VINEYARD

Grape varieties: Chenin and Chardonnay.
Sustainable agriculture: tillage.



CLIMATIC CONDITIONS

Winter: mild and rainy.
Spring: some frosts, precipitations and high temperatures.
Summer: heat and drought.
Autumn: Indian summer.



WINEMAKING

Harvest: manual.
Traditional method.
Ageing: 30 months on slats.



TASTING NOTE



Robe: pale gold color, with golden hues, fine bubbles.
Nose: flattering and persistent with aromas of quince, honey and brioche.
Palate: lively attack balanced with the full and silky palate. Nice roundness brought by the Chardonnay and nice freshness and vivacity brought by the Chenin.

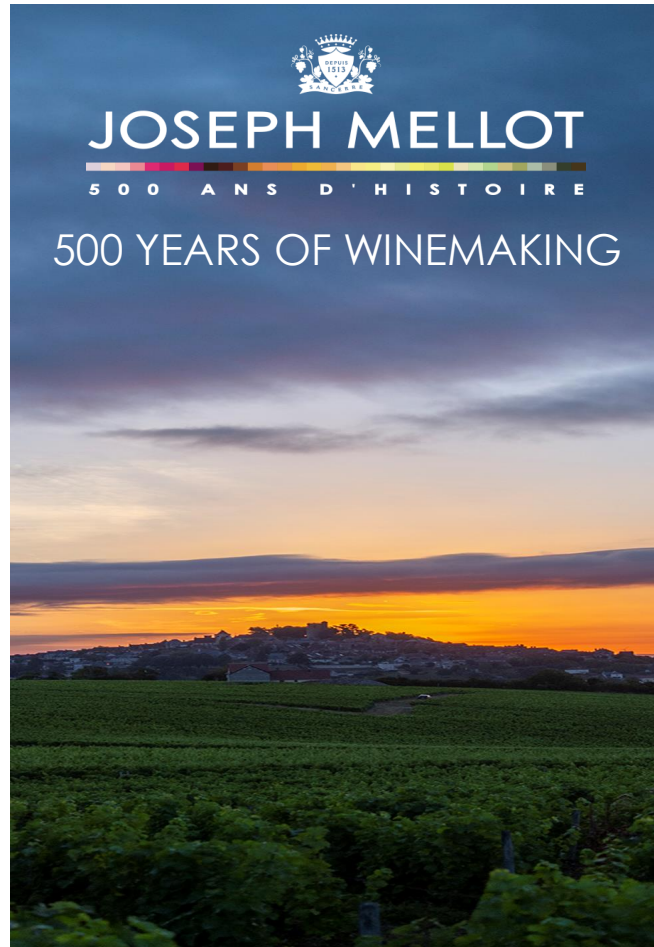
FOOD & WINE PAIRIGS



Ideal with a salt-crusted bass, a curry and shrimp risotto or with goat cheeses as Crottins de Chavignol.



5 STRENGTHS



**1. HISTORICAL & FAMILY-OWNED
WINERY IN SANCERRE SINCE 1513
Centre-Loire Ambassador**



**2. OUR COMMITMENT TO AN
ECO-RESPONSIBLE APPROACH
119 ha of vineyards**



**3. FINE WINE PORTFOLIO
Sancerre & Pouilly-Fumé
Terroirs – Single Vineyard – Collection
Loire Valley Selection**



**5. INTERNATIONAL BRAND
PRESENT IN 48 COUNTRIES
Including China & South-East Asia**



**4. RECOGNIZED QUALITY
Tasting Competitions Awards**





JOSEPH MELLOTT



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www.josephmellot.com