



JOSEPH MELLOT

500 ANS D'HISTOIRE

# SANCERRE WHITE LA CHATELLENIE 2020

La Chatellenie owes its name to one of our parcels. Historically this soil should be dedicated to the local chatelain.

The chromatography on the label represent the rich aromatic palette of this wine. It offers a range of citrus fruits taste, mango and pineapple. The flint is represented in the center by the golden touch.

## VINEYARD



**Terroir** : Flint stones and caillotes  
**Grape** : Sauvignon  
**Surface** : 54 ac  
**Year of the vine**: 25 years  
**Viticulture**: Mechanical weeding, input limitation

## CLIMATIC CONDITIONS



**Winter** : Sweet and rainy  
**Spring** : Some frost, rainfalls and high temperatures  
**Summer** : Heat and drought  
**Fall** : Indian summer

## HARVEST TIME

**September, 24th**

## WINE-MAKING



**Harvest**: Mechanicals  
**Pressing** : Direct with pneumatic press and juice selection  
**Must settling** : Cold settling  
**Fermentation** : Thermoregulated stainless steel tank  
**Ageing** : Stainless steel tank

## TASTING NOTES



**Robe** : Pale gold colours with green hues  
**Nose** : Intense mineral expression, citrus fruits and white peach  
**Mouth** : Open itself on a great freshness, zested notes during all the tasting

## FOOD AND WINE PAIRING



To taste with a salt crust sea bass, a grilled sole, a curry risotto with shrimps or fried langoustines and then finish with a Chavigol.

**Serving Temperature**: 50-54°F

