



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE LA GRANDE CHATELAINE



This historic 500 year old family-owned estate in Sancerre, has become a specialist in the production of Great Wines from Centre Loire Valley thanks to its unrivalled know-how.

Joseph Mellot wines express the quintessence of each of their terroirs.

Known for and distinguished by their high quality in more than 40 countries globally, Joseph Mellot wines are the Ambassador for the Loire's finest vintages.

Under the leadership of Catherine Corbeau Mellot, the Estate is now committed to sustainable development using Sustainable Agricultural methods to cultivate its vines.

GRAPE VARIETY

Sauvignon.

TERROIR

The estate's oldest vines, planted on pebbly clay-limestone slopes, known locally as « caillottes ».

VINIFICATION

The grapes were pressed very slowly and the juice was cold settled. The wine was fermented and aged in oak barrels with a proportion of 30% new oak, in our historic cellars located at the heart of the village of Sancerre where alchemy between the exceptional terroirs, oak from the region's forests (Allogny, Saint Palais) and conditions in the cellar may take place. Fermentation lasts 2 to 7 months and the wine is aged for 20 months. Barrel ageing adds a new dimension to the wine's structure, gives it vanilla flavours and good ageing potential.

CHARACTERISTICS

A beautiful clear golden yellow robe with a lovely shine.

The first nose starts with some honey and candied apricot flavors. Then, after aeration, La Grande Châtelaine 1995 offers a development of aromatic components such as dates and quince.

La Grande Châtelaine 1995 is very attractive with a wonderful attack, ample and silky. Its roundness along with a slight acidity reveals with success the 1995 vintage, warm and concentrated. This 18 years old Sauvignon Blanc still keeps some freshness. It reveals all its delicacy after a short decantation.

SERVING SUGGESTIONS

A lovely wine to try with refined dishes or on its own as an aperitif. It is also the perfect accompaniment to fish such as salmon or monkfish and scallops.

Ideal serving temperature : 12° to 14°C.



JOSEPH MELLOT,
DOMAINE ENGAGÉ DANS



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