



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE BLANC DOMAINE DE BELLECOURS 2019



VINEYARD

Terroir : Siliceous limestone and flint stones
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 : On lees in stainless steel tank



TASTING NOTES

Robe : Pale gold colours with green hues
Nose : Tropical fruits (pineapple), final note of passion fruit
Mouth : Delicate, supple and harmonious attack, nice fullness. Flint stone notes, tropical and citrus fruits. Long and aromatic finale



FOOD AND WINE PAIRING

To taste with a grilled sole, fried langoustines or scallop terrines or to complete with a goat cheese (Crottin de Chavignol)



Température de service : 50° à 54° F.

