



JOSEPH MELLOTT

500 ANS D'HISTOIRE

POUILLY FUME LE TRONCSEC 2019

Richness and complexity for this highly praised Pouilly-Fume



VINEYARD

Terroir : Small fossil oyster Kimmeridgian marls
Grape : Sauvignon
Surface : 24 ac
Year of the vine: 30 years
Viticulture: Mechanical weeding, tillage



CLIMATIC CONDITIONS

Winter : Mild
Spring : Some frost
Summer : Heat and drought
Fall : Indian summer

Harvest Time
September 24th-30th



WINE-MAKING

Harvest: Mechanicals
Pressing : Direct with pneumatic press and juice selection
Settling : Cold
Fermentation : Thermoregulated stainless steel vts
Ageing : On fine lees in stainless steel tank



TASTING NOTES

Appearance : Golden hue with light green highlights
Nose : Opens with an intense expression of yellow-fleshed fruit fusing with notes of citrus and passion fruit
Palate : Full-bodied, round and succulent with a beautiful balance where notes of mango and elderflowers bring their complexity. The finish is vivacious and of beautiful persistence.



FOOD AND WINE PAIRING

The intensity and full-bodiedness of this wine will enhance dishes such as citrus poultry or simmered veal blanquette. As well as of course the local cheeses like Crottin de Chavignol.

Serving Temperature: 46° à 50° F.

