



JOSEPH MELLOT

500 ANS D'HISTOIRE

REUILLY LES MILETS 2018



VINEYARD

Terroir : Sand and bank gravel alluviums
Grape : Sauvignon
Surface : 9,4 ac
Year of the vine: 35 years
Viticulture: Mechanical weeding, soils working



CLIMATIC CONDITIONS

Winter : Sweet and rainy
Spring : Some frost, precipitations and high temperatures
Summer : Warmth and dryness
Fall : Indian summer
Harvest Time
 Beginning September 13th



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 golden colour, with light green hues
Nose: Floral, yellow body fruits
Mouth: fleshy, structured and precise, beautiful length

FOOD AND WINE PAIRING



This wine will go well with a sea bream with lemongrass, smoked fish, small fried fish, monkfish or grilled sea bass.

Serving Temperature: 50° à 54° F.

