



JOSEPH MELLOTT

500 ANS D'HISTOIRE

IGP VAL DE LOIRE SINCERITE 2020

A pure expression of the Sauvignon Blanc on its original terroir.



VINEYARD

Grape : Sauvignon
Sustainable agriculture:
Mechanical weeding, work of the soils



CLIMATIC CONDITIONS

Winter : Sweet and rainy
Spring : Some frost, precipitations and high temperatures
Summer : chaleur et sécheresse
Fall : Indian summer

Harvest Date
Beginning September



WINE-MAKING

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



TASTING NOTES

An amazing and classic Sauvignon Blanc, fresh and aromatic, with a beautiful minerality. The mouth is ample with sweet citrus aromas.



FOOD PAIRINGS

The wine will go perfectly with crab and coriander raviolis or salmon tartare

Serving temperature : 48-51 °

