



JOSEPH MELLOT

500 ANS D'HISTOIRE

MENETOU-SALON LES THUREAUX 2022

A great classic of its appellation.



THE VINEYARD

- Terroir:** Kimmeridgian clay-limestone marls.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 25 acres.
- Age of vines:** 20 years.
- Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

- Winter:** mild with some frosts.
- Spring:** early and warm.
- Summer:** dry and scorching.
- Autumn:** warm and rainy.

HARVEST

Mid-September.



WINEMAKING

- Harvest:** mechanical.
- Pressing:** direct with pneumatic press and juice selection.
- Cold settling.**
- Fermentation:** in thermoregulated stainless-steel vats.
- Ageing:** in stainless-steel vats.



TASTING NOTE

Yellow colour with green hues. Floral effluvia with hints of verbena and mint. The nose is delicate yet intense. A presence full of freshness that opens up in the mouth. A mineral side supports the whole. The greediness is there. A slightly saline touch gives this wine its length.



FOOD & WINE PAIRINGS

This wine will accompany baskets of local charcuterie, grilled andouillettes and variations of crottins de Chavignol or an old Comté.

