



JOSEPH MELLOTT

500 ANS D'HISTOIRE

POUILLY-FUMÉ LE CHANT DES VIGNES 2022

Grand classic of its appellation.



THE VINEYARD

- Terroir:** clay-limestone and sand parcels.
- Grape variety:** Sauvignon Blanc
- Surface area:** 5 acres.
- Age of vines:** 35 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

Early 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

- Robe:** pale and bright yellow color with green highlight.
- Nose:** intense nose, zests of bergamot and verbena.
- Palate:** beautiful volume on the mouth extending on zesty and mineral notes. Pleasant length on citrus notes..



FOOD & WINE PAIRINGS

Ideal with an appetizer with scallops rillettes, roasted white meats or Crottins de Chavignol.

