



JOSEPH MELLOTT

500 ANS D'HISTOIRE

POUILLY-FUMÉ LE TRONCSEC 2022

Full and lively.



THE VINEYARD

Terroir: Kimmeridgian limestone marls.
Grape variety: Sauvignon Blanc.
Surface area: 25 acres.
Age of vines: 30 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: on fine lees in stainless-steel vats.



TASTING NOTE

Robe: pale yellow color with light green hues.
Nose: intense nose with citrus notes and small yellow-flesh fruits, a subtle mineral touch.
Palate: fleshy and mineral mouth with aromas of yellow-flesh fruits and mirabelle touches.



FOOD & WINE PAIRINGS

The power and the fat of this wine suit the dishes like a poultry tagine cooked with citrus, a blanquette of veal and of course local cheeses like Crottins de Chavignol.

AWARDS



Silver Medals:

- Concours Général Agricole of Paris
- Concours Mondial du Sauvignon

