



JOSEPH MELLOT

500 ANS D'HISTOIRE

POUILLY-FUME LES GRANDS EDVINS 2019

Purity from the Grand Flints of Saint-Andelain.



THE VINEYARD

- Terroir:** red flint clay.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 54,50 acres.
- Age of vines:** 35 years.
- Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

- Winter:** dry and very mild.
- Spring:** fresh with some frosts.
- Summer:** warm with heatwaves.
- Autumn:** pleasantly warm and sunny.

HARVEST

Late September.



WINEMAKING

- Harvest:** mechanical.
- Pressing:** direct with pneumatic press and juice selection.
- Cold settling.**
- Fermentation:** in fine grained oak barrels, sourced from local forests.
- Ageing:** 11 months in barrels with regular stirring of the lees, then 10 months in vats.



TASTING NOTE

- Robe:** yellow color with golden highlights.
- Nose:** Intense and delicate nose revealing toasted and grilled almonds aromas.
- Palate:** an ample and fine wine with notes of yellow-flesh-fruits, cedar and mineral touches. Elegant and refined length, perfectly well-balanced.



FOOD & WINE PAIRINGS

Ideal with a scallop carpaccio with citrus and lime zests, a sweetbread, a bass or simply with a beautiful platter of Crottins de Chavignon or Comte.



AWARDS

- Diamond Trophy:**
 - Sakura Japan Women's Wine Awards 2022
- Double Gold Medal:**
 - Sakura Japan Women's Wine Awards 2022

