



JOSEPH MELLOTT

500 ANS D'HISTOIRE

SANCERRE LA GRAVELIERE 2022

A classic Sancerre.



THE VINEYARD

- Terroir:** clay limestones, "Terre Blanches".
- Grape variety:** Sauvignon Blanc.
- Surface area:** 15 acres.
- Age of vines:** 25 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 yellow gold color with green highlights.
- Nose:** intense and powerful nose. Notes of citrus and abricots.
- Palate:** Aromas of citrus and abricots which are bringing the freshness and homony of the wine. Ample wine with a nice length.



FOOD & WINE PAIRINGS

This wine pairs very well with a beautiful seafood platter, shellfish or grilled fish. It pairs also very well with calf's head or also with goat cheeses as Crottins de Chavignol.

