



JOSEPH MELLOT

500 ANS D'HISTOIRE

SANCERRE L'ORIGINAL 2020

A totally original experimentation in Wine Globe. The perfect combination between two type of minerality: one from Sauvignon Blanc and another from the glass.



THE VINEYARD

Terroir: Caillottes (limestones).
Grape variety: Sauvignon Blanc.
Surface area: 3.20 acres.
Age of vines: 30 years.
Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: mild and rainy.
Spring: heat and sunny.
Summer: very warm with heatwaves.
Autumn: sunny and heat.

HARVEST

Early September.



WINEMAKING

Harvest: mechanical.
Pressing: direct with pneumatic press and juice selection.
Cold settling.
Fermentation: in the Wine Globe.
Ageing: on fine lees with regular stirring.



TASTING NOTE



Robe: straw yellow color.
Nose: Intense nose on a lemon background with notes of almonds and white flowers.
Palate: Well-balanced and mineral thanks to the ageing in the Wine Globe. Lively, full and fruity palate with lemon notes. Refreshing and pleasant length.

FOOD & WINE PAIRINGS



Ideal with shellfish, St-Jacques scallops and Yuzu butter, sole with ginger or also a creamy poulard.

