



JOSEPH MELLOT

500 ANS D'HISTOIRE

MENETOU-SALON LE CLOS DU PRESOIR 2021

Joseph Mellot's Clos. Well-balanced and fruity.



THE VINEYARD

- Terroir:** Kimmeridgian clay-limestone marls.
- Grape variety:** Sauvignon Blanc.
- Surface area:** 7,5 acres.
- Age of vines:** 20 years.
- Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

- Winter:** cold and wet.
- Spring:** fresh and rainy.
- Summer:** fresh and rainy.
- Autumn:** fresh and wet.

HARVEST

Early 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:** yellow color robe.
- Nose:** intense and complex in which the salinity gives way to fruit spread aromas and lemon notes.
- Palate:** full mouth in which the salinity comes back. Well-balanced with the acids which gives a freshness length.

FOOD & WINE PAIRINGS



Pairs well with grilled langoustines or other shellfish, creamy chicken supreme cooked with mushrooms or also with a wok of prawns and spring vegetables.

