



# JOSEPH MELLOTT

500 ANS D'HISTOIRE

# SANCERRE BLANC LA GRAVELIERE 2023

## A classic Sancerre



### THE VINEYARD

**Terroir:** clay limestone and flint clay  
**Grape variety:** Sauvignon Blanc  
**Surface area:** 8 hectares  
**Age of vines:** 25 years  
**Sustainable agriculture:** mechanical tillage



### CLIMATIC CONDITIONS

**Winter:** Contrasted  
**Spring :** Mild and humid  
**Summer:** Temperate  
**Autumn:** Very wet

**Harvest**  
Early September



### WINEMAKING

**Harvest:** mechanical  
**Pressing:** direct with pneumatic press and juice selection  
**Settling:** Cold  
**Fermentation:** in thermoregulated stainless-steel vats  
**Ageing:** in stainless-steel vats



### TASTING NOTE

Pale gold color with green glints. Intense, fruity nose with an affirmed minerality. Notes of white peach and apricot take over the palate in a movement punctuated by minerality. A juicy side offset by a freshness gives this wine a fine balance, which carries through to a persistent finish.



### WINE PAIRINGS

This wine is perfect to accompany a fine seafood platter or a grilled fish. It can also be enjoyed with a good calf's head or with a selection of Crottins de Chavignol.

