



JOSEPH MELLOT

500 ANS D'HISTOIRE



MENETOU SALON blanc LES THUREAUX 2017



- **Silver Medal _ Concours Général Agricole de Paris 2018**
- **Silver Medal _ International Wine Challenge 2018**
- **Silver Medal _ Sommelier Wine Awards 2018**



Founded in 1513, Domaine Joseph Mellot is a historic, family-owned wine estate located in the Centre-Loire vineyard of Sancerre. Successive generations of the Mellot family have refined their unique savoir faire, leading to the Domaine being recognized as the foremost producer of and an ambassador for the Grands Vins du Centre-Loire. Expressing the quintessence of their terroirs, Joseph Mellot wines have gained international renown and distinction for their excellence.

With a strong and responsible commitment in a sustainable viticulture, Domaine Joseph Mellot has been awarded ISO 14001 certification with its vineyards attaining level 2 Environmental Certification.

VITICULTURE:


- **Grape variety:** Sauvignon blanc
- **Terroir:** Clay limestone slopes on Kimmerdgian marls
- **Way of farming:** Sustainable agriculture – tillage


Sustainable Agriculture is a **responsible approach**, which optimizes the qualitative result while controlling inputs, taking into consideration the **protection of health** and the **environment**.


WINE-MAKING AND AGEING:

- **Harvest time:** Mid September
- **Destemming:** Yes
- **Ageing:** Stainless steel tank at low temperature




TASTING :

 Pale golden colour

 Intense and expressive nose
Citrus and tropical fruits notes

 Full mouth, steady
Citrus fruits and mango aromas
Lovely freshness and aromatic finale

FOOD AND WINE PAIRING:

-  Fish terrine, smoked fish, zander, whitebait, monkfish, salmon, lobster and crayfish
-  Carpaccios, poultry, marinated or stewed veal, pies
-  Crottin de Chavignol, Raclette, tartiflette or cheese fondue, but also Emmental or Camembert

USEFUL ADVICES:

- **Serving temperature:** From 8 to 12 °C
We recommend leaving this wine to breathe for a moment after pouring to release the fullness of its aromas.

