JOSEPH MELLOT
500 ANS D'HISTOIRE

Quincy Le Rimonet 2021

Grapes
100% Sauvignon Blanc

Region/Appellation
Quincy

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.2-3.4

Total Acidity
4.7-5.4 g/l

Drinking Window
2023 - 2027

Tasting Guide

1	2	3	4	5	6	7	8

Dry Medium Sweet

Tasting note printed
28/03/2024

Winemaker Notes

Le Rimonet demonstrates exquisite balance of powerful citrus and expressive exotic fruit flavours.

Vineyard

Grown on 35-40 year old vines on the banks of the River Cher. The soils are mainly comprised of sand and gravel, typical of this appellation. All vineyard processes are carried out in a sustainable manner, adapted for each terroir.

Winemaking

Traditional vinification with cold static settling at low temperatures on lees in stainless still tanks and fermentation in small-sized vats.

Food match

Grilled and Roasted White Meats

This wine goes well with mussels, fish and seafood. It is also a good match for goat's cheese, such as Crottin de Chavignol, and cheese fondues.

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