

THE SOURCE

Producer	Emmanuelle Mellot		
Wine	2018 Sancerre Blanc "Ma Colline"		
Region and Country	Loire Valley, France		
Varietal(s)	Sauvignon Blanc		
Terroir	This Sancerre is grown on the Mellot family's biodynamically farmed estate vineyard, La Moussiere, a thirty-two hectare parcel of land planted in the 1980s. The soils are principally on limestone and clay with a lot of fossils called Marne de Saint-Doulchard. This strata is classed as Kimmeridgian marne (calcium rich clay soil), a grand cru that is sometimes easy to recognize when blind tasted.		
Soil	Kimmeridgian marne bedrock with calcium rich clay and limestone rock topsoil		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1980s	Altitude(m); Aspect	300; South
Vinification	Due to the size of the parcel and its diverse genetic material the grapes are harvested by hand over a three-week period. To avoid oxidation and reduce the amount of needed sulfites, the grapes are pressed in an inert gas pneumatic press. The first sulfite addition is made in the grape must before primary fermentation. The yeast used for fermentation is cultured from their own vineyards, which I think qualifies this as a pseudo natural yeast ferment, depending on how one categorizes "natural."		
Aging	Aging takes place with 1/3 in 600-liter old French oak barrels and the rest in stainless steel. Before bottling, the wines are blended and rested for two to three months.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfites		

Observations (subjective and abstract; based on young wines)

General Impressions	Salty, Honey, Warm Metal, Mineral, White Citrus, Soft Green Herb		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	12.5-13.0	Titrateable Acidity (g/L)	N/A
pH	N/A	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Emmanuelle Mellot
Read more about The Source and Emmanuelle Mellot at www.thesourceimports.com