

THE SOURCE

Producer	Emmanuelle Mellot		
Wine	2017 Pouilly-Fumé "Dans le Miroir"		
Region and Country	Loire Valley, France		
Varietal(s)	Sauvignon Blanc		
Terroir	Charming and ethereal, this mineral bomb is grown by one of Emmanuelle's winery partners who works closely with her brother, Alphonse Mellot (Jr). The grower employs Mellot's complete direction in organic methods and treatments but does not carry organic certification. It's a blend of different sites with a bedrock constitution of approximately 50% chert (flint/silex), 25% on Kimmeridgian limestone marl (a stone composed of lithified miniature oyster-like fossils mixed with clay, sand or silt) and 25% "plaquettes de Villiers" (a very soft limestone) and clay topsoil with a lot of stones. The plaquettes are very well drained limestone bedrock (not always a specific quality of all limestone), which encourages earlier maturation of the grapes when compared to the chert and limestone marl soils.		
Soil	See "Terroir" section		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	N/A	Altitude(m); Aspect	N/A; N/A
Vinification	Luckily for everyone, the grapes are vinified and aged in the Mellot family winery by Alphonse, a master technician of wine crafting. To avoid oxidation and reduce the level of added sulfites, the hand harvested 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 the Mellot family's grapes.		
Aging	The aging takes place in 600-liter old French oak barrels (1/3) and stainless steel (2/3). The wine is aged for seven months and then blended and rested for two to three months before bottling.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown Only organic methods and treatments are used		

Enological Additions Sulfites and bentonite (a natural clay used for protein stability)

Observations (subjective and abstract; based on young wines)

General Impressions	Lifted, Aromatic, Mineral, Elegant, Textured, Soft White Fruit		
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 %	12.5-13.5	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