

# THE SOURCE

Producer	Emmanuelle Mellot		
Wine	2018 Sauvignon		
Region and Country	Loire Valley, France		
Varietal(s)	Sauvignon Blanc		
Terroir	This simple and delicious Sauvignon Blanc is grown on relatively flat vineyards with clay, sand and gravel soils. The fermentation is natural and the aging takes place in stainless steel and lasts for six months before bottling. It is a fined and filtered wine due to its early bottling.		
Soil	Clay, sand and gravel.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	N/A	Altitude(m); Aspect	N/A; Flat
Vinification	Stainless steel fermentation. No malolactic.		
Aging	Stainless steel for six months. Fined and filtered.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfites and bentonite (a natural clay used for protein stability)		

## Observations (subjective and abstract; based on young wines)

General Impressions	Mineral, Waxy, Soft White Fruits, Fresh, Easy		
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 %	12-12.5	Titrateable Acidity (g/L)	N/A
pH	N/A	Residual Sugar (g/L)	Dry
Total SO <sub>2</sub>	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](http://www.thesourceimports.com)