



Edmond

“Everything I know, I got from my father, who in turn got it from his father...” Alphonse Mellot, 18th generation of that name, has this to say of his father Alphonse Edmond, to whom this cuvee is dedicated.

Emblematic of the estate, Edmond is produced from its vineyard’s oldest vines.

This 100% Sauvignon white has a majestic nose rich in notes of new-mown grass, liquorice and aniseed, brought out by hints of honey, lemon and brioche. Its golden yellow robe reveals subtle glints of shimmering green and its full rich palate oscillates between lime, vanilla and muscat grapes with a lingering spicy finish hewn out of limestone.

With long years of cellaring, Edmond will take on delicate mineral, buttery and toasty flavours, going wonderfully alongside a nage of crayfish, sauteed scallops, andouillette sausage with mustard seeds or red fruit sabayon.

- Terroir and surface area : 7 hectares of so-called “Saint Doulchard” kimmeridgian marl and limestone soils .
- Average age of vines : almost 100 years old.
- Vineyard : organic (FR-BIO-01) and biodynamic (monitored by ECOCERT France SAS) wine. BIODYVIN certified.
- Harvesting : manually harvested into 25-kg crates. Severe table sorting and gentle pressing.
- Maturing : eleven months in wooden vats and new half-hogsheads. End of maturing en masse for at least twelve months.
- Bottling : depending on the lunar cycle. On the estate.