

## Cuvee Edmond

The Alphonse Mellot Winery is a forty-eight hectare property located in Sancerre. The winery is heavily staffed with forty people employed working in the vineyard and making wine at all times, picking and caring for the grapes to ensure the best quality grapes (5 times as many as surrounding vineyards).

The vineyards are south, southwest. The soil is agile and calcare. Alphonse believes in dense planting of vines, he plants 10,000 vines per hectare. This causes the vines to compete against each other and work harder to produce top quality juice. The normal plantings at surrounding Sancerre wineries are 6600 vines per hectare.

Absolutely no herbicides and pesticides are used in the vineyards; the winery is working towards becoming entirely organic. All vineyard work and winemaking is done by hand. Alphonse performs abourgeonnage, the practice of eliminating any extra buds on the vine before bud break.

He believes strongly in keeping his yields low. Sancerre production limits are 68 hl per ha. Alphonse produces an average of 41 hl per ha. The grapes under-go whole cluster pressing with three pneumatic presses. Harvest usually takes place one week prior to other Loire producers to produce bright fresh wines. About 2,000 cases are produced every vintage.

### GRAPE VARIETIES

Sauvignon Blanc (100%)

### VINEYARD AGE

Old vines Sancerre, 60 – 90 year old vines.

### BARREL AGING

Barrel fermented and oak aged in varying size barrels; 60% new French oak, 20% in one year old French oak, 20% in two year old French oak for a total of 10 months. Aged on the lees with regular stirring every day. The wine is barrel fermented and aged in oak up to 12 months.

### TASTING NOTES

An extremely complex and elegant expression of Sauvignon Blanc from Sancerre with sweet oak undertones. The wine has racy acidity with subtle herbal characteristics with penetrating flavors and great length.

## Reviews

92 POINTS, WINE SPECTATOR

Lovely mature notes of almond and paraffin, with a lush, creamy palate of candied lemon peel, honeysuckle and chamomile flower. Yet a nice stony underpinning keeps it young. Showing beautifully now and should hold for a while yet. Drink now through 2006. 2,500 cases made. – J.M.

WINESKINNY.COM “Concentrated, spicy, herbal aromas introduce focused lime and gooseberry fruit. Slight mineral and herbal note emerges on the full finish. Ready to drink now and over the next four or five years.”