



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

Pouilly-sur-Loire " La Côte des Prés"

- **Grape** : 100% Chasselas
- **Vineyard surface** : 0 Ha 40, aged of 25 years old
- **Soil** : Kimmeridgean marl (white clay and fossilised shells and oysters)
- **Exposition** : South/south-east
- **Production** : Between 2 500 and 3 000 bottles depending on years
- **Vinification** : Immediate destemming and immediate press after harvest to avoid skin contact or oxidation. Very gentle press in our pneumatic press, fermentation in stainless steel tanks after cold settling, long conservation on very fine lees to enhance texture and youth character, no malolactic fermentation.
- **Keeping** : About 2 years
- **Wine-master's advice** : Served chilled at 12°C.



*Made with **Chasselas** grapes, the **Pouilly-sur-Loire** comes to light with the first sunbeams.*

*The ultimate thirst-quencher, it is **straight-forward** and **refreshing**. Lighter and more discreet than its big brother the Pouilly Fumé, Pouilly-sur-Loire is appreciated for simple occasions. Perfect for **relaxed atmospheres** such as a snack with friends.*

***Light and soft** it reproduces the **fresh and crispy aromas** of the Chasselas grape. Fine and mineral it is the perfect match with a Loire fry-up, **mussels** with Pouilly, fresh **goat cheese**, **river fish** with cream.*