



## Domaine MASSON-BLONDELET SAS

1, rue de Paris  
58150 POUILLY-SUR-LOIRE  
Tel (+33) 386 39 00 34 - Fax 03 86 39 04 61

www.masson-blondelet.com

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VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

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### Pouilly-Fumé 2014

- **Grape** : 100 % Sauvignon Blanc.
- **Vineyard surface** : 4 Ha 50, aged between 25 and 40 years old.
- **Soil** : Kimmeridgean marl (white clay and fossilised shells and oysters).
- **Exposition** : South-south east.
- **Production** : Around 32 000 bottles depending on years.
- **Work in the vines** : The vines are regularly tilled to oxygenate the ground, pruning is short, organic philosophy : **No use of chemical fertiliser, nor insecticide, nor weed-killer.**
- **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** : Up to 5 years, apogee in the 2nd and 3rd year.
- **Wine-master's advice** : Served chilled at 12°C. It is ideal alone as an aperitif. It is the perfect match with seafood, all fishes (raw, cooked, grilled or smoked) but also with poultry or white meats. It is also great with cheeses, particularly goat cheeses.



*On Natalie Mac Lean's blog in Canada, Tyler Philp rated this wine as **91/100** with the following review : "This is a **stunning example of Pouilly-Fume** and another **clear demonstration of the difference between the old-world and the new.** Aromas combine **grapefruit** and **herbal notes** but it's **not aggressive** like so many modern examples of Sauvignon Blanc. **Light and fresh** on the palate, displaying a good balance of sweetness vs. acidity; paired beautifully with the diver sea scallops and Goat's cheese brulee with Organic Greens at the April 2011 North of 9 Pairing dinner."*



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## Pouilly-Fumé 2014

### Wine Enthusiast:

**2016 Vintage 2014 88/100**

*"This wine is soft, rounded and ripe. Good acidity is integrated into the light structure and juicy green plum and apple fruit flavors. This is fully developed and ready to drink." R. Voss*

**2015 Vintage 2013 91/100**

*"From cellars in the heart of the village of Pouilly-sur-Loire, the seventh generation of the Masson family produces this classic Pouilly Fumé, structured and full of ripe fruits. It is a wine for aging, with its tense minerality and tight texture that parallel the fruitiness. Wait until 2016." R. Voss*

**2015 Vintage 2012 93/100**

### Editors' choice :

*"Full apricot and peach fruits give this wine a rich, warm character. It hasn't lost sight of its mineral, textured origins that shine through and give the wine shape. The fruit is pure on this impressive, ripe while structured wine. Drink from late 2015." R. Voss*

### Concours Mondial du Sauvignon :

2014 Vintage 2013 Gold Medal

### Decanter World Wines Awards (DWWA) :

2014	Vintage	2013	Silver
2013	Vintage	2012	Silver

### International Wine Challenge (IWC) :

*"White Delicate lime hue. Elderflower and melon aromas. Fragrant Sauvignon nose. Gooseberry, lime and juicy mineral finish"*

2013	Vintage	2012	Silver
2012	Vintage	2010	Commended

### The Beverage Testing Institute in Chicago :

*"Golden yellow color. Bright aroma of white grapefruit, honey, cream with a dry-yet-fruity medium body and a crisp wheat grass, herb, and chalk accented finish. A very nice table wine ; pair with mussels."*

2013	Vintage	2012	90/100
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