



Domaine MASSON-BLONDELET SAS

1, rue de Paris
58150 POUILLY-SUR-LOIRE
Tel 03 86 39 00 34 - Fax 03 86 39 04 61

www.masson-blondelet.com

VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Sancerre Rouge 'Thauvenay'

- Grape : 100% Pinot Noir
- Vineyard surface : Between 0 Ha 85 and 71
- Soil : complex chalky-Portlandian-flinty soil
- Exposition : south-east
- Production : Between 4000 and 5000 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 : after a fermentation on the skins in a stainless steel tronconic vat for 10 to 15 days, fermentation ends in a stainless steel tank in which takes place the malolactic fermentation. Maturing is then partially realised in a wooden barrel (depending on the years).
- Conservation : 5 to 10 years, reaching its apogee during the 3rd and 4th years
- Wine-master's advice : Served chilled at 14°C with white or red meat, poultry, fish, cheese.



***100 % Pinot noir**, harvested on hard limestones and chalky-flinty soils, this light and fruity red wine with **strawberry and red berries aromas** is above all a treat. Simple and straightforward, it is made to go along with light meals. Ideal combination with poultry and white meat or fishes. Chicken with prunes, carp stewed in red Sancerre, veal cutlets with cream and cepes will be matching to perfection.*



Domaine MASSON-BLONDELET SAS

1, rue de Paris
58150 POUILLY-SUR-LOIRE
Tel 03 86 39 00 34 - Fax 03 86 39 04 61

www.masson-blondelet.com

VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Sancerre Rouge 'Thauvenay' 2014

AWARDS

'Concours des Grands Vins de France' in Mâcon :

2009	Vintage	2007	Argent
2005	Vintage	2003	Bronze
2002	Vintage	2000	Bronze
1999	Vintage	1996	Bronze
1997	Vintage	1995	Bronze

Gault & Millau :

2014	Vintage	2010	14 / 20
2011	Vintage	2009	14,5 / 20
2010	Vintage	2007	14 / 20
2009	Vintage	2006	13,5 / 20
2008	Vintage	2005	13 / 20
2007	Vintage	2004	13 / 20
2006	Vintage	2003	86 / 100
2005	Vintage	2002	86 / 100

'Le Guide des Meilleurs Vins de France' by La Revue du Vin de France :

2012	Vintage	2009	13,5 / 20
2011	Vintage	2008	13 / 20
2010	Vintage	2007	14,5 / 20
2009	Vintage	2007	13,5 / 20
2007	Vintage	2004	12 / 20
2006	Vintage	2003	7 / 10

Bettane & Desseauve Guide:

2005	Vintage	2002	7 / 10
2004	Vintage	2001	6 / 10
2003	Vintage	2000	6,5 / 10

Gault & Millau, January 2014, Sancerre Rouge 2010 : « *This cuvée has the merit of offering an already very pleasant wine, most certainly slightly rustic, but with a complete fruity red. A fluid and slight mouth. We will appreciate for sure this black pinot slightly refreshed with a calf liver with shallot.* »

La Revue du Vin de France, May 2005, Sancerre Rouge Special Edition 2003

Selected ★★(★) among 62 tasted samples.

"Round, sweet blackcurrant aromas and a soft finish..."

Cuisine et Terroirs, summer 2002, Sancerre Rouge 2001 : blind tasting : " *A lovely discreet hint of fruit, raspberry, not a monster of structure but a lot of freshness.*"

Dussert Gerber Guide 2004, 2005, 2006, etc. : " *Taste the red Sancerre, the maturing of which is realised partially in barrels, with a nose of blackberry, slightly tannic.* "