



## Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

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### SANCERRE ROSÉ "THAUVENAY"

Pouilly-sur-Loire is located in the centre of France, on the Loire river, 200 Km in the South of Paris. Michelle and Jean-Michel Masson created **Domaine Masson-Blondelet** in 1975, being the sixth generation of wine producers in the family. In 1980, they built a modern cellar digged underground with 3 levels to work by gravity. The Domaine is now 20 hectares in size, which are planted on the best sites in the heart of the Appellation. The vineyards which are on South and South-East facing slopes enjoy a micro-climate caused by the river Loire which protects them from the extreme variations in temperature. The **Masson-Blondelet** are famous for their constant effort to improve quality and to preserve soils, as they do not use any chemical fertilizer, nor weed-killer. Today, the children are taking over from their parents, Pierre-François is in charge of the viticultural side and the wine-making and Mélanie is responsible for the commercial activities. They are the seventh generation on the estate ...

- **Grape** : 100 % Pinot Noir
- **Vineyard surface** : 1 Ha
- **Soil** : complex chalky-Portlandian-flinty soil
- **Exposition** : south east
- **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** : Natural. Immediate destemming after harvest, no press, we only collect the fresh juice of the red grapes before their maceration, fermentation in stainless steel tanks after cold settling, no malolactic fermentation, no oak.
- **Keeping** : up to 3 years.
- **Wine-master's advice** : Served chilled at 11°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 salads, salted pies, poultry or white meats.
- **Tasting notes** : Light salmon-colored with brilliant tints. An excellent Sancerre Rosé made with Pinot Noir ; dry and fruity, elegant and straight from this dedicated grower in the heart of the Loire's Central Vineyards. Subtle flowered nose, fresh attack, nice body with aromas of red berries.

