



Domaine MASSON-BLONDELET SAS

1, rue de Paris - 58150 POUILLY-SUR-LOIRE, France
Tel +33 386 39 00 34 - Email : info@masson-blondelet.com
www.masson-blondelet.com

VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

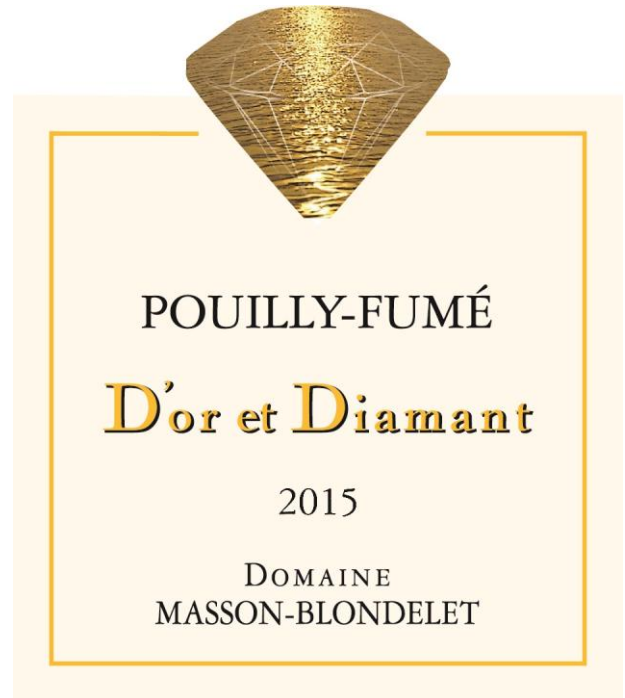
Pouilly-Fumé 'D'or et Diamant'

Produced for the first time upon the great 2012 vintage, this **exceptional cuvée** is a **tribute** to two constituent elements of the Pouilly-Fumé Appellation, which, without them (and according to us), the Appellation would not be:

- Tribute to the river **Loire**, which adorns itself with **golden** reflects at sunset, and
- Tribute to the, so singular, **Terroir** of Pouilly, which is as pure and precious as a **diamond**.

"D'OR ET DIAMANT" is a selection of the ripest and finest grapes picked by hand under by Pierre's supervision during the harvest.

Only 2000 bottles are produced and only **from the best vintages**.



- **Grape** : 100 % Sauvignon Blanc
- **Vineyard surface** : selection of the ripest and finest grapes of our whole Estate, average age of the vineyard : 38 years
- **Soils** : Kimmeridgian Marls, Flints and Portlandian Limestone.
- **Production** : 2 000 numbered bottles
- **Work in the vines** :
 - ~ Since 1980 : **abandonment of chemical fertiliser** on all of our vines.
 - ~ Since 2002 : **abandonment of herbicide** on all 21 Hectares of vines.
 - ~ Since 2006 : **abandonment of insecticide** on all 21 Hectares of vines.
 - ~ Mildew control : we use the bare minimum of fungicide, but not only copper, which we think the accumulation in the soils would be harmful for them in the long term.
 - ~ Rainwater collection to fight mildew with demineralised water and thus reduce as much as possible the dose used.

The vines are lightly hoed and regularly **tilled by hand**. Only organic amendments officially agreed for Organic Farming are used at the end of autumn. **Treatments are reduced to bare necessities** in order to protect fauna and soils, which are crucial for an appropriate development of the vegetation.

- **Vinification** : fermentation in stainless steel tanks after cold settling, long conservation on very fine lees, cold tartaric precipitation, no malolactic fermentation, sulphite rate in accordance with biodynamic principles : ≤ 100g/l., suitable for vegans.
- **Keeping** : 4 to 6 years ; apogee during the 3rd and 4th year.
- **Wine-master advice**: served alone around 12°C or with fish, poultry, white meat, white truffle or cep risotto, as well as goat and sheep's cheese, Comté.