



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

SANCERRE ROSÉ "THAUVENAY"

- **Grape** : 100 % Pinot Noir
- **Vineyard surface** : 0 Ha 32 a 85 at Thauvenay
- **Soil** : complex chalky-Portlandian-flinty soil
- **Exposition** : south east
- **Production** : 1000 to 1500 bottles depending on years
- **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 : $\leq 100\text{g/l}$, suitable for vegans.
- **Keeping** : Up to 3 years after harvest.
- **Wine-master's advice** : Served chilled at 12°C with seafood, all fish (raw, cooked, grilled or smoked) but also with charcuterie, salads, poultry or white meat.



*This wine is to be drunk young. It allies **freshness and fruity**, while remaining a dry wine.*

*The rosé is perfect for moments of **togetherness**.*

*Excellent aperitif, its matches with **Chavignol crottin, duck rillettes and rabbit terrine**.*

*It goes well with a plate of **Penne with sea bass rillettes** (Conserverie La Paimpolaise) or a **Parmesan risotto**.*