



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Pouilly-sur-Loire 'La Côte des Prés'

- **Grape** : 100% Chasselas
 - **Vineyard surface** : 0 Ha 40, aged of 25 years olds
 - **Soil** : Kimmeridgean marl (white clay and fossilised shells and oysters)
 - **Exposition** : South-south east
 - **Production** : Between 2 500 and 3 000 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 : $\leq 100\text{mg/l}$, suitable for vegans.
 - **Keeping** : about 2 years
 - **Wine-master's advice** : Served chilled at 12°C.



*Made with **Chasselas** grapes, the **Pouilly-sur-Loire** comes to light with the first sunbeams.*

*The ultimate thirst-quencher, it is **straight-forward** and **refreshing**. Lighter and more discreet than its big brother the Pouilly Fumé, Pouilly-sur-Loire is appreciated for simple occasions. Perfect for **relaxed atmospheres** such as a snack with friends.*

***Light and soft** it reproduces the **fresh and crispy aromas** of the Chasselas grape. Fine and mineral, it is the perfect match with a Loire fry-up, **mussels** with Pouilly, fresh **goat cheese**, **river fish** with cream.*