



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 GÉNÉRATIONS

Pouilly-Fumé 2018

- **Grape** : 100 % Sauvignon Blanc.
- **Vineyard surface** : 6 Ha 50, aged between 25 and 40 years old.
- **Soil** : Kimmeridgean marl (white clay and fossilised shells and oysters).
- **Exposition** : South-south east.
- **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** : 4 to 5 years, apogee around the 2nd year.
- **Wine-master's advice** : Served chilled at 12°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 poultry or white meats. It is also great with cheeses, particularly goat cheeses.





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Concours des Grands Vins de France :

2019 Vintage 2018 Gold Medal

International Wine & Spirit Competition 2019 : Vintage 2018 : 87/100,

"The nose doesn't give much away. Hints of struck match, citrus blossom and cooked apple. Good density in the mouth with some mineral textural nuances, fairly straight forward, medium finish."

Wine Enthusiast:

2016 Vintage 2014 88/100

"This wine is soft, rounded and ripe. Good acidity is integrated into the light structure and juicy green plum and apple fruit flavors. This is fully developed and ready to drink." R. Voss

2015 Vintage 2013 91/100

"From cellars in the heart of the village of Pouilly-sur-Loire, the seventh generation of the Masson family produces this classic Pouilly Fumé, structured and full of ripe fruits. It is a wine for aging, with its tense minerality and tight texture that parallel the fruitiness. Wait until 2016." R. Voss

2015 Vintage 2012 93/100

Editors'choice :

"Full apricot and peach fruits give this wine a rich, warm character. It hasn't lost sight of its mineral, textured origins that shine through and give the wine shape. The fruit is pure on this impressive, ripe while structured wine. Drink from late 2015." R. Voss

Concours Mondial du Sauvignon :

2014 Vintage 2013 Gold Medal
2013 Vintage 2012 Gold Medal

Decanter World Wine Awards (DWWA) :

2014 Vintage 2013 Silver
2013 Vintage 2012 Silver

International Wine Challenge (IWC) :

"White Delicate lime hue. Elderflower and melon aromas. Fragrant Sauvignon nose. Gooseberry, lime and juicy mineral finish"

2015 Vintage 2013 Bronze
2013 Vintage 2012 Silver
2012 Vintage 2010 Commended

The Beverage Testing Institute in Chicago :

"Golden yellow color. Bright aroma of white grapefruit, honey, cream with a dry-yet-fruity medium body and a crisp wheat grass, herb, and chalk accented finish. A very nice table wine ; pair with mussels."

2013 Vintage 2012 90/100
- Gold Medal -