



## Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

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### Pouilly-Fumé 'Les Pierres de Pierre'

*In 2004, as a young winegrower at that time, Pierre-François MASSON had the opportunity to purchase old vines on flint soils from the slope of Saint-Andelain.*

- **Grape** : 100% Sauvignon Blanc
  - **Vineyard surface** : 1 Ha 50, aged between 30 and 55 years old
  - **Soil** : Flint (silex)
  - **Exposition** : south/south-west
  - **Production** : ~ 10 000 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 **tiled 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 : ≤ 100mg/l, suitable for vegans.
  - **Keeping** : 4 to 6 years, apogee from the 2<sup>nd</sup> or 3<sup>rd</sup> year.
  - **Wine-master's advice** : Served alone at 12°C or on a platter of seafood, crustaceans, fish, poultry, white meat and cheese (goat and sheep's cheese, Comté).



*The **tense and vibrant attack** gives then way to **fatness and roundness**. Its **high minerality** and its **length** in mouth allow a great variety of matches such as **cod loin** with hollandaise sauce, **grilled lobster** and crystallised lemon, **monkfish tail** with piment d'Espelette or **sweetbread** and truffles juice.*



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### Pouilly-Fumé 'Les Pierres de Pierre'

**Cuisine et Vins de France**, Feb. Mar. 2016,  
**Vintage 2014 selected among 50 PF.**

*"Stemming from a flinty soil, where the sauvignon blanc offers a more concentrated and complex approach with a nose on the honey and the almonds, and a harmonious mouth with a lively and intense finish. To satisfy a grilled lobster."*

**Gault & Millau :**

*"The most precise of Pouilly-Fume range of the Domaine. We appreciate its thin and sharp frame, with iodine flavor. Salivating final among citrus fruits. Mouth is tonic but posts an excellent substance. Wine-tasting in August 2015."*

2016	Vintage 2014	15/20
2015	Vintage 2013	15,5/20
2014	Vintage 2011	14 / 20
2011	Vintage 2009	14,5 / 20
2010	Vintage 2008	16 / 20
2009	Vintage 2007	17 / 20
2008	Vintage 2006	17 / 20
2007	Vintage 2005	17,5 / 20
2006	Vintage 2004	89 / 100

**Ranked among the "RÉUSSITES"** (Success) in La Revue du Vin de France, **June 2013** Special Edition Vintage 2012, page 175 : *« Crispy and ripe, shaded and fine, marked with a subtle freshness, very well-balanced».*

**Gault & Millau, vintage 2011, January 2014 :**

*« For the nose, we are between asparagus and apricot, we feel the pebble which also plays with the green mango. The mouth is powerful and maintained by this typical vegetal tension reminding the boxwood. A fruity ending, but short. »*

**La Revue du Vin de France, vintage 2007, February 2009 ranked among the**

**Cuvées remarquables**

*" ... it is this last one we find the most vivid and accomplished in its definition of a terroir of flint. Its delicate texture and tense finish reveal themselves in the 2007." 16,5/20*

**'Le Guide des Meilleurs Vins de France'**  
**La Revue du Vin de France :**

*«Toned up by the character of its flints (silex), Les Pierres de Pierre is more delicate and airy than Villa Paulus »*

2016	Vintage 2014	described above
2015	Vintage 2013	15,5/20
2014	Vintage 2012	16/20
2013	Vintage 2011	15,5 / 20
2012	Vintage 2010	15 / 20
2012	Vintage 2009	15 / 20
2011	Vintage 2008	16 / 20
2010	Vintage 2007	16 / 20
2009	Vintage 2007	16 / 20
2009	Vintage 2006	15 / 20
2008	Vintage 2006	14 / 20
2007	Vintage 2005	16 / 20
2006	Vintage 2004	8,5 / 10

**Bettane & Desseauve Guide :**

2016	Vintage 2014	14,5 / 20
2014	Vintage 2012	14 / 20

**L'Express, Vineyards of Centre France** Special Edition, June-July 2007 vintages 2005 : *" A smoked minerality on the finish. Long-awaited when you love the Sauvignon cultivated on the Loire terroir. " 16/20*

**Le Point, Wine Special Edition, Jacques Dupont**, April-May 2006 :

*" New cuvée since 2004, "Les Pierres de Pierre" cultivated on flint soils, is spicy, full-flavoured..."*

**Nouvel Obs.com**, Septembre 15th 2005 :

*" This top wine estate releases for the first time this tense, mellow, well-balanced cuvée from old vines cultivated on flint soils. »*

**Le Point, Wine Special Edition** Sept. 9<sup>th</sup> 2010, **Jacques Dupont** wrote : *« The 2008 'Les Pierres de Pierre'. Spicy, rich in mouth, tense, vibrant. A powerful wine. 14,5/20 ».*