



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

Sancerre Blanc 'Thauvenay'

- **Grape** : 100% Sauvignon Blanc
 - **Vineyard surface** : 2 Ha 80
 - **Soil** : complex chalky-Portlandian-flinty soil
 - **Exposition** : south-east
 - **Production** : Between 18 and 22 000 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** : 4 to 5 years, apogee from the 2nd year.
 - **Wine-master's advice** : Served alone at 12°C or on a platter of seafood, crustaceans, fish, poultry, white meat and cheese (Chavignol, goat and sheep's cheese, Comté).



Harvested on hard limestone and chalky-flinty soils this wine is to be drunk young.

*Its intensity, freshness and great minerality matches with a platter of **seafood** and **crustaceans**.*

*Excellent **aperitif**, it can be served with **Chavignol crottins**, **duck rillettes** and **rabbit terrine**.*

*It, also, goes well with **asparagus** and raw, stock, marinated or grilled **fish**.*



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Wine Enthusiast : 90/100 :

January 2018 : Sancerre Blanc 2017,

«A rounded wine, this offers a good balance between acidity and ripe white fruits. A nervy edge adds a youthful texture that gives shape to the wine. Drink now.» Roger Voss

2016	Vintage	2014	90/100
2015	Vintage	2013	90/100
2015	Vintage	2012	92/100
2010	Vintage	2008	90/100
2006	Vintage	2004	85/100

Wein-Plus : Sancerre Blanc 2017, rewarded.

Concours des Grands Vins de France in Mâcon :

2015	Vintage	2014	Silver
2008	Vintage	2006	Silver
2000	Vintage	1999	Gold
1998	Vintage	1997	Bronze
1996	Vintage	1995	Bronze
1994	Vintage	1993	Silver
1993	Vintage	1992	Silver

Les Bonnes Affaires du Vin 2016, RVF Editions :

Sancerre Blanc "Thauvenay" 2014, 15,5/20 : *« Rather generous and fleshy, this aromatic and vigorous wine arms itself with a firm weft. A solid Sancerre, to keep, created by this renowned estate of Pouilly ».*

Gault & Millau :

2015	Vintage	2013	15,5 / 20
2014	Vintage	2011	14 / 20
2010	Vintage	2008	15 / 20
2009	Vintage	2007	15 / 20
2008	Vintage	2006	15 / 20
2007	Vintage	2005	15 / 20
2006	Vintage	2004	86 / 100
2005	Vintage	2003	86 / 100
2004	Vintage	2002	87 / 100
2003	Vintage	2001	87 / 100
1993	Vintage	1992	Silver

Hachette Guide :

2013	Vintage	2011	quoted
2012	Vintage	2010	★★
2010	Vintage	2008	★
2008	Vintage	2006	quoted

Decanter World Wine Awards 2016 : *« The nose of white fruit, peach compote, rosewater and citrus notes has touches of wild herbs and flowers. Rich gooseberry and lime flavours follow. »*

2016	Vintage	2015	88/100
2015	Vintage	2014	Commended

International Wine and Spirit Competition 2019 :

Sancerre Blanc 2018 : 89/100,

« Attractive nose comprising with white stone fruits and apples. Balanced palate, a leesy hint, good concentration and a lemony tang on the mineral finish. »

Bettane & Desseauve Guide :

2020	Vintage	2018	15/20
2005	Vintage	2003	7 / 10
2004	Vintage	2002	6,5 / 10
2003	Vintage	2001	7 / 10

The Sunday Times, 20.09.15 :

Sancerre Blanc "Thauvenay" 2014, 17,5/20 :

«Seven generations of growers have produced this wine made without chemical fertilizers, weed killers or insecticides. Attractive notes of acacia and white peach on the nose. Flavourful wine, with lots of character. Wickedly easy to drink.»

IWC, International Wine Challenge :

«Ripe grapefruit with chalky mineral and fresh vibrant finish. modern style, fig leaf with preserved lemon richness.»

2015	Vintage	2014	Silver Medal
2013	Vintage	2012	Bronze Medal

Le Guide des Meilleurs Vins de France, La RVF :

«It gains more substance in 2014 and has nice long-tasting tastes on the palate»

2016	Vintage	2014	Commented above
2015	Vintage	2013	15/20
2014	Vintage	2011	13,5 / 20
2012	Vintage	2010	14 / 20
2011	Vintage	2009	14,5 / 20
2010	Vintage	2008	13,5 / 20
2009	Vintage	2007	13,5 / 20
2007	Vintage	2005	14 / 20
2006	Vintage	2004	7,5 / 10

Hachette Guide 2013, Vintage 2011, « Yet closed,

the nose comes to light gradually, revealing beautiful notes of exotic fruits, citrus fruits (grapefruit) and flowers. After a vibrant attack, the palate reveals fatness, which gives richness to the wine. The tight finish brings up a beautiful minerality. A promising Sancerre and a perfect match with a pike or a sander. »

Hachette Guide 2012, Sancerre Blanc Thauvenay

2010, ★★, « This 2010 combines remarkably power and delicacy. White flowers and blackcurrant buds aromas along with fleshy, fresh flavours and a good length in mouth. An elegant Sancerre, which deserves a beautiful fish such as a grilled sea perch for instance. »