



## Domaine MASSON-BLONDELET SAS

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[www.masson-blondelet.com](http://www.masson-blondelet.com)

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

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### Pouilly-Fumé 'D'or et Diamant'

*Produced for the first time upon the great 2012 vintage, this **exceptional cuvée** is a **tribute** to two constituent elements of the Pouilly-Fumé Appellation, which, without them (and according to us), the Appellation would not be:*

- *Tribute to the river **Loire**, which adorns itself with **golden** reflects at sunset, and*
- *Tribute to the, so singular, **Terroir** of Pouilly, which is as pure and precious as a **diamond**.*

*"D'OR ET DIAMANT" is a selection of the ripest and finest grapes picked by hand under by Pierre's supervision during the harvest.*

*Only 2000 bottles are produced and only **from the best vintages**.*



- **Grape** : 100 % Sauvignon Blanc
- **Vineyard surface** : selection of the ripest and finest grapes of our whole Estate, average age of the vineyard : 38 years
- **Soils** : Kimmeridgian Marls, Flints and Portlandian Limestone.
- **Production** : 2 000 numbered bottles
- **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 6 years ; apogee during the 3<sup>rd</sup> and 4<sup>th</sup> year.
- **Wine-master advice**: served alone around 12°C or with fish, poultry, white meat, white truffle or cep risotto, as well as goat and sheep's cheese, Comté.



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### **Pouilly-Fumé 'D'or et Diamant'**

***Vintage 2019 : 94/100, Cellar's Selection, The Wine Enthusiast, Roger Voss, January 2022***

*« Made from a selection of fruits and wines, this is well structured. The wine shows steely Sauvignon Blanc at its best, shining with acidity and impressive in texture and structure. Still developing the wine will be at its peak in 2024. »*

***Vintage 2018 : 93/100, Cellar's Selection, The Wine Enthusiast, Roger Voss, 31<sup>st</sup> December 2020 :***

*« This limited-production wine is a selection of the finest grapes from the estate. It is a structured, young wine, tangy and full of zesty acidity. The wine's structure remains important and needs to soften to give richness in the future. Drink from 2022. »*

***Vintage 2015 : 15/20, Le Point Wine Special Edition Sept. 2019, Jacques Dupont : « Oyster juice nose, mineral, taut mouth, fresh, elegant, long, nice acidity. »***