



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

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 **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 : ≤ 100mg/l, suitable for vegans.
 - **Keeping** : 4 to 6 years, apogee from the 2nd or 3rd 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.
Avocado with fresh goat cheese, chickpeas and peas salad will also be a special treat !*



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Le Point, Wine Special Edition July 7th 2023,

Les Pierres de Pierre Vintage 2022 :

90/100 – 18/20 "Flint, **elegant** nose, **full-bodied** mouth, smooth, white fruits, lychee, volume, **complex** & **long**." Jacques Dupont

Vertdevin Magazine, n°23, July 2023,

Les Pierres de Pierre Vintage 2022 :

91-92/100 or 15,75+/20

"The wine has a pale lemon color with green reflections. The nose is **elegant**, floral and fruity, with a mineral slightly smoky touch of flint. It also expresses notes of lemon, grapefruit, white peach, crushed green apple, green plum, as well as fresh herbs & flowers (acacia, apple blossom) & a touch of dry stone in the background. On the palate, the wine offers **concentration**, a beautiful fruity substance as well as a lively & salivating acidity. It expresses notes of fresh lemon, lime, green apple, green plum, rhubarb, as well as floral touches of apple weeping & lemon blossom & a herbaceous hint of oregano & verberna. The finish is persistent, tangy & slightly mineral (smokiness of gunflint). The acidity is **chiseled** & salivating. **Beautiful freshness**, a touch of bitterness on the finish."

WINE ENTHUSIAST :

2023 Vintage 2021 92/100

« Bright and **fruity**, this lightly textured wine has juicy acidity and a **crisp** texture. It is young, with **intense fruit** and zesty citrus flavors. Drink from 2024. » R. Voss

2022 Vintage 2020 92/100

2020 Vintage 2019 92/100

2019 Vintage 2018 91/100

Concours des Grands Vins de France, Mâcon :

2021 Vintage 2020 Gold

Le Point, Wine Special Edition Sept. 5th 2019,

Les Pierres de Pierre 2018 : 17/20 « Solar nose, white fruit, spicy mouth, taut, fresh, **mineral**, long, peppery persistence. » Jacques Dupont

Le Point, Wine Special Edition Sept. 9th 2010,

Les Pierres de Pierre 2008 : 14,5/20 « Spicy, **rich** in mouth, **tense**, vibrant. A **powerful** wine. ». Jacques Dupont

Bettane & Desseauve Guide :

2020 Vintage 2018 15/20

2016 Vintage 2014 14,5 / 20

2014 Vintage 2012 14 / 20

VINOUS, Rebecca GIBB, MW, July 2023

2023 Vintage 2022 89/100

"It is both attractive and **aromatic** with nectarine, elderflower, white peaches, **smoke** and **flint** notes. A fine vein of **bright acidity** runs through its lean but **ripe core**."

'Le Guide des Meilleurs Vins de France'

La Revue du Vin de France :

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

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**».

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

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

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