



Domaine MASSON-BLONDELET SAS

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www.masson-blondelet.com

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** : the vines are regularly tilled to oxygenate the ground, pruning is short, organic philosophy : **No use of chemical fertiliser nor insecticide, nor weed-killer.**
- **Vinification** : Natural. Immediate destemming and immediate press after harvest to avoid skin contact or oxidation. Very gentle press in our pneumatic press, fermentation in stainless steel tanks after cold settling, long conservation on very fine lees to enhance texture and youth character, no malolactic fermentation.
- **Keeping** : up to 4 years, apogee in the 2nd and 3rd year
- **Wine-master's advice** : Served chilled at 12°C.



*Harvested on hard limestones and chalky-flinty soils this wine is to be drunk young. **Vivid and fresh** it will be ideal alone as an **aperitif**. An excellent example of a rich white Sancerre, made from Sauvignon Blanc. Crisp, elegant, versatile and well-structured straight Sauvignon Blanc from the heart of the Loire's Central Vineyards. It is also 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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Sancerre Blanc 'Thauvenay'

Hachette Guide:

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

'Concours des Grands Vins de France' in Mâcon :

| | | | |
|------|---------|------|--------|
| 2008 | Vintage | 2006 | Silver |
| 2000 | Vintage | 1999 | Gold |
| 1998 | Vintage | 1997 | Bronze |
| 1996 | Vintage | 1995 | Bronze |
| 1994 | Vintage | 1993 | Silver |
| 1993 | Vintage | 1992 | Silver |

Gault Millau Guide:

| | | | |
|------|---------|------|----------|
| 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 |

International Wine Challenge : « White lime, capsicum nose, zesty, tangy flavours with slightly chalky mineral notes on long finish. »

2013 Vintage 2012 Bronze Medal

'Le Guide des meilleurs vins de France' :

| | | | |
|------|---------|------|-----------|
| 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 |

Bettane & Desseauve Guide:

| | | | |
|------|---------|------|----------|
| 2005 | Vintage | 2003 | 7 / 10 |
| 2004 | Vintage | 2002 | 6,5 / 10 |
| 2003 | Vintage | 2001 | 7 / 10 |

'Concours Général Agricole de Paris' :

| | | | |
|------|---------|------|--------|
| 2008 | Vintage | 2007 | Gold |
| 1997 | Vintage | 1996 | Gold |
| 1993 | Vintage | 1992 | Bronze |

Lust auf Genuss 23.12.2012, Sancerre Blanc 2011, Die Top-Weine zum Heft ! (Going over top wines with a fine-tooth comb.) « *In the Masson-Blondelet family, the seventh generation is now in charge and already produces full of character wines. Their elegant Sancerre, made with Sauvignon blanc grapes, will perfectly match with grilled fishes and seafood.* »

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.* »

L'Epicurien (Dec10-Feb11), Vintage 2008 : « *This wine reveals a pleasant freshness in mouth. A beautiful complexity on the nose.* »

Cuisine et Vins de France, Wine Special Edition, Sept-Oct 2006 : A selection of 51 wines from the Loire Valley. « *This Sancerre from the Thauvenay's slope (limestones and flint), which gives its name to this white wine, is characterised by its freshness and vivacity. At its best in 2 years or more (17 / 20)* »

Jean-Pierre Coffe, Mes Vins préférés à moins de 10 € (My favorite wines under 10€) Edition 2004 : " *the Domaine Masson-Blondelet has a few hectares in Sancerre, from which they have extracted in 2002, a white wine cuvée Thauvenay, still a bit discreet on the nose, but endowed with a good ageing capacity.* "

Dussert Gerber Guide 2002, 2003, 2004, 2005, 2006... : " *... a characteristic liveliness, ideal match with shellfish.* "