



## Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

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### 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 limestone 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**.*



## Sancerre Blanc 'Thauvenay' 2014

### 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 ».

### Wine Enthusiast :

"Masson-Blondelet better known for its Pouilly-Fumé, also has vines in Sancerre in the village of Thauvenay . This brightly lit wine, grown on flint soil, is soft, fruity and ripe with green plum and citrus flavours that are lifted by minerality. Drink from 2017. " R.Voss

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

### 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

### 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."

### Decanter World Wine Awards :

**2015 Vintage 2014 Commended**

### 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 quoted  
2012 Vintage 2010 ★★  
2010 Vintage 2008 ★  
2008 Vintage 2006 quoted

### Bettane & Desseauve Guide :

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

**Aus Lust am 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. »



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## **Sancerre Blanc 'Thauvenay' 2014**

**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.* "