



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Pouilly-Fumé 'D'or et Diamant' 2014

*Last born at the Masson-Blondelet Estate, this **unique cuvée** only represents 2000 bottles of **Pouilly-Fumé**.*

*As a tribute to the river Loire, which adorns itself with **golden** reflects at sunset, and to our soil, as pure and precious as a **diamond**;*

*"**D'OR ET DIAMANT**" is a selection of the nicest grapes of the vintage 2014 realised on harvest by Pierre-François Masson...*



- **Grape** : 100 % Sauvignon Blanc
- **Vineyard surface** : selection of the nicest grapes of the vintage 2014 of our whole Estate, average aged of the vineyard : 35 years
- **Soils** : Kimmeridgian Marls, Flints and Portlandian Limestone.
- **Production** : 2 000 bottles numbered
- **Culture** : the vines are regularly tilled to oxygenate the ground, pruning is short, organic philosophy : **No use of chemical fertiliser nor insecticide, nor weed-killer**. Only **Organic** amendments approved for biological agriculture are used at the end of autumn. The treatments are reduced to a minimum in order to protect the soils and the fauna, which remains a precious help for the harmonious development of the vegetation.
- **Vinification** : Natural. 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** : 5 to 6 years ; edge during the first two years
- **Wine-master advice**: served alone around 12°C or with a seafood tray, shellfishes, cooked or uncooked fishes, poultry and white meat, goat cheese.