



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Sancerre Rouge 'Thauvenay'

- **Grape** : 100% Pinot Noir
 - **Vineyard surface** : 1 Ha 18 a 56 at Thauvenay
 - **Soil** : complex chalky-Portlandian-flinty soil
 - **Exposition** : south-east
 - **Production** : 5 to 6 000 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** : after a barrel fermentation in tronconic stainless steel tanks during 10 to 15 days, the fermentation ends in a temperature controlled stainless steel tank, in which the malolactic fermentation is achieved. Suitable for vegans.
 - **Conservation** : 5 to 10 years, reaching its apogee during the 3rd and 4th year
 - **Wine-master's advice** : Served chilled at 14°C with white or red meat (except for game), poultry, some fish and cheese.



*100 % Pinot noir, harvested on hard limestone and chalky-flinty soils, this light and fruity red wine with strawberry and red berries aromas is above all a treat. Simple and straightforward, it is made to go along with light meals. Ideal combination with poultry and white meat or fishes. **Rabbit with prunes, carp stewed in red Sancerre, veal cutlets with cream and ceps** will be matching to perfection.*



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AWARDS

'Concours des Grands Vins de France' in Mâcon :

2009	Vintage	2007	Argent
2005	Vintage	2003	Bronze
2002	Vintage	2000	Bronze
1999	Vintage	1996	Bronze
1997	Vintage	1995	Bronze

Gault & Millau :

2014	Vintage	2010	14 / 20
2011	Vintage	2009	14,5 / 20
2010	Vintage	2007	14 / 20
2009	Vintage	2006	13,5 / 20
2008	Vintage	2005	13 / 20
2007	Vintage	2004	13 / 20
2006	Vintage	2003	86 / 100
2005	Vintage	2002	86 / 100

'Le Guide des Meilleurs Vins de France' by La Revue du Vin de France :

2012	Vintage	2009	13,5 / 20
2011	Vintage	2008	13 / 20
2010	Vintage	2007	14,5 / 20
2009	Vintage	2007	13,5 / 20
2007	Vintage	2004	12 / 20
2006	Vintage	2003	7 / 10

Bettane & Desseauve Guide:

2005	Vintage	2002	7 / 10
2004	Vintage	2001	6 / 10
2003	Vintage	2000	6,5 / 10

Gault & Millau, January 2014, Sancerre Rouge 2010 : « *This cuvée has the merit of offering an already very pleasant wine, most certainly slightly rustic, but with a complete fruity red. A fluid and slight mouth. We will appreciate for sure this black pinot slightly refreshed with a calf liver with shallot.* »

La Revue du Vin de France, May 2005, Sancerre Rouge Special Edition 2003

Selected ★★(★) among 62 tasted samples.

"Round, sweet blackcurrant aromas and a soft finish..."

Cuisine et Terroirs, summer 2002, Sancerre Rouge 2001 : blind tasting : " *A lovely discreet hint of fruit, raspberry, not a monster of structure but a lot of freshness.*"

Dussert Gerber Guide 2004, 2005, 2006, etc. : " *Taste the red Sancerre, the maturing of which is realised partially in barrels, with a nose of blackberry, slightly tannic.* "