



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

Sancerre 'Minéralithe'

- **Grape** : 100 % Sauvignon Blanc.
- **Vineyard surface** : 1 Ha 20
- **Soil** : complex chalky-Portlandian-flinty soil
- **Exposition** : South-east.
- **Production** : Between 7 and 10 000 bottles depending on the 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 : $\leq 100\text{mg/l}$, suitable for vegans.
- **Keeping** : 4 to 6 years, apogee from the 2nd or 3rd year.
- **Wine-master's advice** : Served chilled at 12°C. It is ideal alone as an aperitif. It is the perfect match with starters, fish, poultry, white meat and cheese (goat and sheep's cheese, Comté).



Tasting note : Its intensity, freshness and great minerality matches with a platter of seafood and crustaceans.

Excellent as an aperitif, it can also be served with Chavignol crottins (goat cheese), charcuterie, delikatessen, risotto al parmeggiano, pasta with mushrooms.

And it also, pairs very well with asparagus and all raw, stock, marinated or grilled fish.