



Domaine MASSON-BLONDELET SAS

1, rue de Paris - 58150 POUILLY-SUR-LOIRE, France
Tel +33 386 39 00 34 - Email : info@masson-blondelet.com
www.masson-blondelet.com

VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

Sancerre Blanc 'Thauvenay' 2024

- **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** :
 - ~ 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 5 years, apogee from the 2nd year.
 - **Wine-master's advice** : Served alone at 12°C or on a platter of seafood, crustaceans, fish, poultry, white meat and cheese (Chavignol, goat and sheep's cheese, Comté).



Harvested on hard limestone and chalky-flinty soils this wine is to be drunk young. Its intensity, freshness and great minerality matches with a platter of **seafood** and **crustaceans**. Excellent **aperitif**, it can be served with **Chavignol crottins**, **duck rillettes** and **rabbit terrine**. It, also, goes well with **asparagus** and raw, stock, marinated or grilled fish.



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VertdeVin Magazine N° 28, June 2025 :

2025 Vintage 2024 88-89/100

« The wine has a pale lemon yellow color. The nose is aromatic and purely fruity at first. It expresses notes of fresh lemon, green apple, tangy green pear and gooseberries, combined with a hint of lime and acacia, which appear after aeration. The palate is lively, chiseled and tangy. The attack expresses a sharp acidity, as well as a good bitterness of lime and grapefruit. We then find notes of lime, green apple, acacia and limestone. The finish is quite persistent, pure, fruity, with notes of green apple and lime, as well as a mineral framework. The acidity is sharp and salivating. »

2025 Vintage 2023 90/100

Wine Enthusiast, Reggie Salomon, October 2024 :

2024 Vintage 2023 91/100

« This Sancerre enlivens the senses and refreshes the palate. Brightened notes of chamomile and orange blossom begin on the nose followed by Asian pear and golden apple. Tart acidity and lemon zest open on the steely palate which resolves in orchard fruit and honeysuckle. »

2023	Vintage 2021	92/100
2020	Vintage 2019	89/100
2018	Vintage 2017	90/100
2016	Vintage 2014	90/100
2015	Vintage 2013	90/100
2015	Vintage 2012	92/100
2010	Vintage 2008	90/100
2006	Vintage 2004	85/100

Concours des Grands Vins de France in Mâcon :

2021	Vintage 2020	Silver
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

Hachette Guide :

2021	Vintage 2018	★
2013	Vintage 2011	quoted
2012	Vintage 2010	★★
2010	Vintage 2008	★
2008	Vintage 2006	quoted

Bettane & Desseuve Guide :

2020	Vintage 2018	15/20
2005	Vintage 2003	7/10
2004	Vintage 2002	6,5/10
2003	Vintage 2001	7/10

VINOUS, Rebecca Gibb, June 2023 :

2023 Vintage 2022 89/100

« The 2022 Thauvenay has a lively spritz on entry and skips its way through the mouth. It is clean, crisp, and crunchy with fresh pear, apple and citrus flavors on the medium length, lightly chalk finish. » Rebecca Gibb MW

DECANTER, July 2023 :

2023 Vintage 2021 89/100

« Stone fruit and tangy green apple nose. Greengage and apple with well-balanced acidity & good length. »

Wein Plus :

2020 Vintage 2019 87/100

« Cool, fresh, vegetal and delicate yeasty nose with very light yellow fruit notes as well as floral and chalky-mineral nuances. Clear, polished, elegantly juicy fruit, again quite cool looking, fresh vegetal and light floral nuances, yeasty notes, some chalk and salt in the background, a hint of red berries, delicate creamy, good to very good finish. »

2018 Vintage 2017 quoted

International Wine and Spirit Competition :

2020 Vintage 2019 87/100

« Saline, savoury nose and fresh fruity palate with hints of salt and white pepper. »

2019 Vintage 2018 89/100

IWC, International Wine Challenge :

2020 Vintage 2019 86/100

« Vibrant herbs, lifted citrus and gooseberry, honest and tasty wine. »

2019 Vintage 2018 89/100

2015 Vintage 2014 Silver Medal

2013 Vintage 2012 Bronze Medal

The Sunday Times :

2015 Vintage 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. »

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