



Domaine MASSON-BLONDELET SAS

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VINEGROWERS & WINEPRODUCERS FOR 14 GENERATIONS

Sancerre Blanc 'Amazing'

*Produced for the first time upon the great 2022 vintage, this **exceptional cuvée** is a selection of the **ripest and finest grapes** made under Pierre's supervision during the harvest. We wanted to pay homage to the **outstanding terroir of Sancerre**, which allows us to produce exceptional wines with elegance, citrus aromas and minerality.*

This name was given to this rare wine after Pierre and Mélanie heard this appellation used dozens of times by their customers, journalists and sommeliers, when they tasted this wine for the very first time.

*1200 to 1800 bottles produced and **only** exist from **the very best vintages**.*

SANCERRE

Amazing

DOMAINE
MASSON-BLONDELET

- **Grape** : 100 % Sauvignon Blanc
- **Vineyard surface** : taken among 2 Ha 60.
- **Soils** : Complex Chalky-Portlandian-soil.
- **Production** : 9 hl, ~ 1200 bottles
- **Work in the vines** :
 - ~ Since 1980 : **abandonment of chemical fertiliser** on all of our vines. Only organic amendments officially agreed for Organic Farming are used.
 - ~ Since 2002 : **abandonment of herbicide** on all 22 Hectares of vines.
 - ~ Since 2003 : **abandonment of insecticide** on all 22 Hectares of vines.
 - ~ Since 2004 : **abandonment of anti-rot treatment** on all our 22 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. Creation of insect houses and beehives in the vineyards (Pierre is also a beekeeper) in 2003 to protect the bees.
 - ~ 2018 : We have planted, in **permaculture**, a small surface of resistant Sauvignon grape varieties, on an experimental basis, being the first estate to try the experiment in the whole Loire Valley. 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** : we work by gravity. Fermentation in stainless steel tanks only after cold settling, long conservation on very fine lees, cold tartaric precipitation, no malolactic fermentation, sulphite rate in accordance with biodynamic principles : ≤ 100mg/l., suitable for vegans.
- **Keeping** : 4 to 5 years, apogee from the 2nd year.
- **Wine-master 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).