



Domaine MASSON-BLONDELET SAS

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VINEGROWERS & WINEPRODUCERS FOR 14 GENERATIONS

Pouilly-Fumé 'Les Pierres de Pierre'

In 2004, as a young winegrower at that time, Pierre-François MASSON had the opportunity to purchase old vines on flint soils from the slope of Saint-Andelain.

- **Grape** : 100% Sauvignon Blanc
 - **Vineyard surface** : 1 Ha 50, aged between 30 and 55 years old
 - **Soil** : Flint (silex)
 - **Exposition** : south/south-west
 - **Production** : ~ 10 000 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 regularly 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 alone at 12°C or on a platter of seafood, crustaceans, fish, poultry, white meat and cheese (goat and sheep's cheese, Comté).



*The **tense and vibrant attack** gives then way to **fatness and roundness**. Its **high minerality** and its **length** in mouth allow a great variety of matches such as **cod loin** with hollandaise sauce, **grilled lobster** and crystallised lemon, **monkfish tail** with piment d'Espelette or **sweetbread** and truffles juice.*

Avocado with fresh goat cheese, chickpeas and peas salad will also be a special treat !



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Pouilly-Fumé 'Les Pierres de Pierre'

Vertdevin Magazine N° 26, July 2024 :

2024 Vintage 2023 91-92/100

"The wine has a pale lemon-yellow color with green reflections. The nose offers liveliness, a tangy framework of citrus and herbs, as well as a racy minerality. It expresses notes of grapefruit, lemon zest, lemon juice, as well as passion fruit, crushed passion fruit seeds, gooseberries, tangy apricot and green apple. After aeration, the wine expresses note of limestone rock, a touch of iodine and smoke (flint), as well as a floral hint of apple blossom and elderflower. The palate is fruity, gourmand & offers the roundness and juiciness of white peach and apricot on the attack. Then, we find the flavors of ripe green apple, passion fruit, gooseberries, lemon and grapefruit. The finish is straight, tangy and mineral, with flavors of fresh citrus, citrus jam, limestone, smoke and acacia in the background. Good grapefruit acidity with persistence, a salivating and pleasant acidity."

2024 Vintage 2022 91-92/100

Vinous, Rebecca Gibb, MW, July 2023 :

2023 Vintage 2022 89/100

"It is both attractive and **aromatic** with nectarine, elderflower, white peaches, **smoke** and **flint** notes. A fine vein of **bright acidity** runs through its lean but **ripe core**."

Wine Enthusiast, Reggie Salomon, October 2024 :

2024 Vintage 2022 91/100

"Delicate aromas of red apple, dried hay, starfruit, lemon citrus and pear zest open on the nose. The palate delivers a combination of yogurt and steeliness in texture with breadly undertones that continue through to the finish. Pair with a cheese and toasted-bread course and complex dishes that demand nuance."

2023 Vintage 2021 92/100

2022 Vintage 2020 92/100

2020 Vintage 2019 92/100

2019 Vintage 2018 91/100

Le Point, Wine Special Edition July 7th 2023 :

07.07.23 Vintage 2022 95/100

"Flint, **elegant** nose, **full-bodied** mouth, smooth, white fruits, lychee, volume, **complex & long**." Jacques Dupont

05.09.19 Vintage 2018 17/20

09.09.10 Vintage 2008 14,5/20

Bettane & Desseauve Guide :

2020 Vintage 2018 15/20

2016 Vintage 2014 14,5/20

2014 Vintage 2012 14/20

L'Express, Vineyards of Centre France Special Edition, June-July 2007 vintages 2005:

"A smoked **minerality** on the finish. Long-awaited when you love the Sauvignon cultivated on the Loire terroir. " **16/20**

Cuisine et Vins de France, Feb. Mar. 2016,

Vintage 2014 selected among 50 PF.

"Stemming from a **flinty** soil, where the sauvignon blanc offers a more **concentrated** and **complex** approach with a nose on the honey and the almonds, and a harmonious mouth with a lively and intense finish. To satisfy a grilled lobster."

Concours des Grands Vins de France, Mâcon :

2021 Vintage 2020 Gold

'Le Guide des Meilleurs Vins de France'

La Revue du Vin de France : «Toned up by the character of its flints (silex), Les Pierres de Pierre is more delicate and airy than Villa Paulus »

2016 Vintage 2014 described above

2015 Vintage 2013 15,5/20

2014 Vintage 2012 16/20

2013 Vintage 2011 15,5/20

2012 Vintage 2010 15/20

2012 Vintage 2009 15/20

2011 Vintage 2008 16/20

2010 Vintage 2007 16/20

2009 Vintage 2007 16/20

2009 Vintage 2006 15/20

2008 Vintage 2006 14/20

2007 Vintage 2005 16/20

2006 Vintage 2004 8,5/10

Ranked among the "RÉUSSITES" (Success) in La Revue du Vin de France, June 2013 Special Edition Vintage 2012, page 175 : « **Crispy and ripe, shaded and fine, marked with a subtle freshness, very well-balanced**».

La Revue du Vin de France, vintage 2007, February 2009 ranked among the **Cuvées remarquables**

" ... it is this last one we find the **most** vivid and **accomplished** in its definition of a terroir of flint. Its **delicate** texture and tense finish reveal themselves in the 2007." **16,5/20**

Gault & Millau :

"The **most precise** of Pouilly-Fume range of the Domaine. We appreciate its thin and sharp frame, with **iodine flavor**. **Salivating** final among citrus fruits. Mouth is tonic but posts an **excellent substance**. Wine-tasting in August 2015."

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