



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

Sancerre Blanc 'Thauvenay' 2023

- **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**.

89/100 - VINOUS By Rebecca Gibb MW on **06.2023** : "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. "



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VertdeVin Magazine, n° 26, July 2024 :

2024 Vintage 2023 88-89/100

« The wine has a pale lemon-yellow color, with slight green reflections. On the nose, it is reserved and requires aeration. It expresses notes of green apple, kiwi, gooseberries, yellow lemon and lime, associated with a touch of white peach, tangy apricot in the background and white flowers (acacia, honeysuckle), as well as 'with a mineral touch of limestone. The palate is lively, juicy and tangy. It expresses the flavors of yellow lemon, green apple, grapefruit, green kiwi and gooseberries, combined with notes of limestone and white flowers (acacia, honeysuckle, hawthorn). The finish is moderately persistent, chiseled, with a lively and salivating acidity, as well as a slight bitterness of lime. »

Wine Enthusiast :

2023 Vintage 2021 92/100

« Balanced and fruity, this wine is dense, showing layers of white fruits and textured acidity. It is a ripe wine, the zesty character muted by the generosity.

Drink from 2024. » Roger Voss

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 & Desseauve Guide :

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

VINOUS :

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