



Domaine MASSON-BLONDELET SAS

1, rue de Paris - 58150 POUILLY-SUR-LOIRE, France
Tel 03 86 39 00 34 - Email : info@masson-blondelet.com
www.masson-blondelet.com

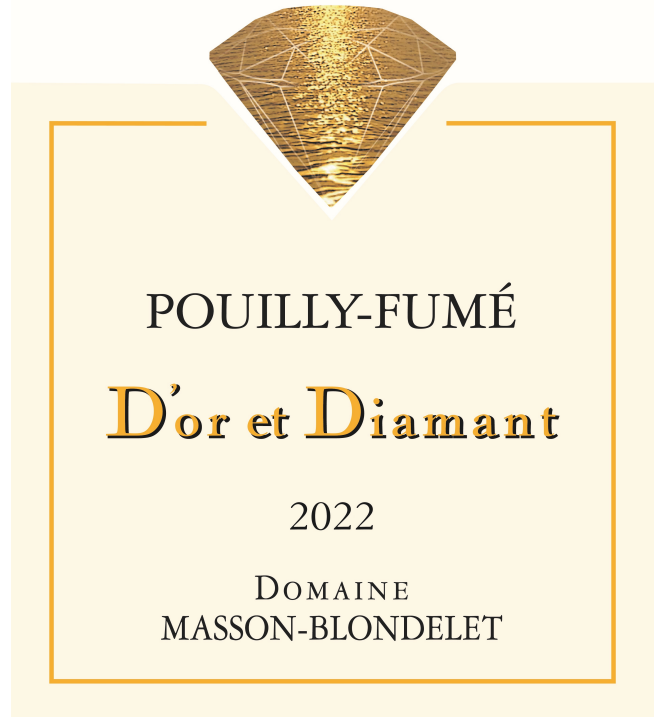
VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Pouilly-Fumé 'D'or et Diamant'

*Produced for the first time upon the great 2012 vintage, this **exceptional** cuvée is a **tribute** to two constituent elements of the Pouilly-Fumé Appellation, which, without them (and according to us), the Appellation would not be:*

- *Tribute to the river **Loire**, which adorns itself with **golden** reflects at sunset, and*
- *Tribute to the, so singular, **Terroir** of Pouilly, which is as pure and precious as a **diamond**.*

*"D'OR ET DIAMANT" is a selection of the ripest and finest grapes picked by hand under by Pierre's supervision during the harvest. Only 2000 bottles are produced and **only produced in the best vintages**.*



- **Grape** : 100 % Sauvignon Blanc
- **Vineyard surface** : selection of the ripest and finest grapes of our whole Estate, average age of the vineyard : 38 years
- **Soils** : Kimmeridgian Marls, Flints and Portlandian Limestone.
- **Production** : 2 000 numbered bottles
- **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 : ≤ 100mg/l., suitable for vegans.
- **Keeping** : 4 to 6 years ; apogee during the 3rd and 4th year.
- **Wine-master advice**: served alone around 12°C or with fish, poultry, white meat, white truffle or cep risotto, as well as goat and sheep's cheese, Comté.



Domaine MASSON-BLONDELET SAS
1, rue de Paris - 58150 POUILLY-SUR-LOIRE, France
Tel 03 86 39 00 34 - Email : info@masson-blondelet.com
www.masson-blondelet.com

VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Pouilly-Fumé 'D'or et Diamant'

Vintage 2022 :

92/100, VertdeVin Magazine, N° 26, July 2024

« The wine has a pale lemon-yellow color. The nose offers concentration, juiciness, all in freshness. It expresses notes of passion fruit, lychee, green mango, gooseberry, combined with aromas of green apple, Reine Claude plum, lime zest, crushed yellow lemon as well as grapefruit. After aeration, we find floral scents (acacia, apple blossom), as well as a racy minerality in aromas of chalk and flint. We also find a pleasant herbaceous touch (blackcurrant bud, cut grass) after aeration. On the palate, the wine is precise and expressive. The attack offers a good bitterness of lime and grapefruit, as well as the tanginess of green apple and passion fruit. In the mid-palate, the wine offers juiciness and a certain roundness of white peach, apricot and orange zest. The finish is persistent, juicy, tangy and gourmand at the same time –it expresses flavors of green apple, gooseberry and crushed lemon, as well as a smoky limestone minerality (gunflint). Good acidity and good persistence on the palate. »

91/100, Wine Enthusiast, Reggie Solomon, October 2024

This wine has a gentle nose of golden apple, bosc pear and dried lemon peel with hints of orange marmalade and opens with well-integrated aromas. Partially creamy on the palate, the wine reveals additional notes of yogurt and bread dough on the palate. Pair this Pouilly-Fumé with more complex dishes and cream sauces.

Vintage 2020 : 94/100, The Wine Enthusiast, Roger Voss, January 2023

« Gold and diamonds is the name and this is certainly a rich and scintillating wine. It has a dense texture, with delicious white fruits that are shot through with a mineral texture. The wine should age some more. Drink from 2024. »

Vintage 2020 : 91/100, Vert de Vin, July 2023

« The wine has a pale lemon colour. The nose is refined, fresh & floral. It expresses tangy notes of citrus fruits, lemon blossom, apple blossom, a fine mineral note of gunflint, slightly toasted & smoked, a herbaceous touch, as well as juicy notes of yellow peach & fresh pineapple. On the palate, the wine expresses a delicate sweetness of juicy yellow peach, fresh pineapple and syrup, a very light vanilla note, as well as acidulous & slightly bitter touches of lime, grapefruit and candied lemon peel. There is also a floral bouquet, acacia honey & a touch of dried herbs. Nice acidity, good length & a fine smokiness on the finish. »

Vintage 2019 : 94/100, Cellar's Selection, The Wine Enthusiast, Roger Voss, January 2022

« Made from a selection of fruits and wines, this is well structured. The wine shows steely Sauvignon Blanc at its best, shining with acidity and impressive in texture and structure. Still developing the wine will be at its peak in 2024. »

Vintage 2018 : 93/100, Cellar's Selection, The Wine Enthusiast, Roger Voss, 31st Dec. 2020 :

« This limited-production wine is a selection of the finest grapes from the estate. It is a structured, young wine, tangy and full of zesty acidity. The wine's structure remains important and needs to soften to give richness in the future. Drink from 2022. »

Vintage 2015 : 15/20, Le Point Wine Special Edition Sept. 2019, Jacques Dupont :

« Oyster juice nose, mineral, taut mouth, fresh, elegant, long, nice acidity. »