



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 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 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 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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Le Point, Wine Special Edition July 7th 2023,
2023 Vintage 2022 95/100

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

Vert de Vin Magazine, n°23, July 2023,
2023 Vintage 2022 91-92/100

"The wine has a pale lemon color with green reflections. The nose is elegant, floral and fruity, with a mineral slightly smoky touch of flint. It also expresses notes of lemon, grapefruit, white peach, crushed green apple, green plum, as well as fresh herbs & flowers (acacia, apple blossom) & a touch of dry stone in the background. On the palate, the wine offers concentration, a beautiful fruity substance as well as a lively & salivating acidity. It expresses notes of fresh lemon, lime, green apple, green plum, rhubarb, as well as floral touches of apple weeping & lemon blossom & a herbaceous hint of oregano & verbena. The finish is persistent, tangy & slightly mineral (smokiness of gunflint). The acidity is chiseled & salivating. *Beautiful freshness, a touch of bitterness on the finish.*"

Wine Enthusiast, Reggie Solomon, 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

Concours des Grands Vins de France, Mâcon :
2021 Vintage 2020 Gold

Le Point, Wine Special Edition Sept. 5th 2019,
Les Pierres de Pierre 2018 : 17/20

« Solar nose, white fruit, spicy mouth, taut, fresh, *mineral*, long, peppery persistence. » Jacques Dupont

Le Point, Wine Special Edition Sept. 9th 2010,
Les Pierres de Pierre 2008 : 14,5/20 « Spicy, *rich* in mouth, *tense*, vibrant. A *powerful* wine. » Jacques Dupont

Bettane & Desseauve Guide :

2020	Vintage 2018	15/20
2016	Vintage 2014	14,5 / 20
2014	Vintage 2012	14 / 20

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."

'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**

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**

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."

2016	Vintage 2014	15/20
2015	Vintage 2013	15,5/20
2014	Vintage 2011	14 / 20
2011	Vintage 2009	14,5 / 20