



## Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

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### Pouilly-Fumé 'Minéralithe'

- **Grape** : 100 % Sauvignon Blanc.
- **Vineyard surface** : 4 Ha, aged between 25 and 40 years old.
- **Soil** : Kimmeridgian Clay, Portlandian & Oxfordian Limestones.
- **Exposition** : South-south east.
- **Production** : Between 15 and 20 000 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 2<sup>nd</sup> or 3<sup>rd</sup> year.
- **Wine-master's advice** : Served chilled at 12°C. It is ideal alone as an aperitif. It is the perfect match with starters, fish, poultry, white meat and cheese (goat and sheep's cheese, Comté).



***Tasting note** : This outstanding, smoky, thrilling Pouilly-Fumé, stacked with lots of gorgeous, ripe, mineraly, limestone and flint soil-derived fumé, or gun-flint flavours, for which the appellation is renowned, is a delight.*

*Masson-Blondelet is one of the top five or so growers in Pouilly-sur-Loire, and a good Pouilly-Fumé such as this makes a great non-guilty pleasure with risottos, poultry & cheese but moreover with fishy starters, including smoked fish, carpaccios or sushis and even oysters for a real festive treat!*



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## Pouilly-Fumé 'Minéralithe' Awards



**POUILLY-FUMÉ**

APPELLATION POUILLY-FUMÉ CONTRÔLÉE

MINÉRALITHE

2023

DOMAINE MASSON-BLONDELET

Propriétaire-Récoltant à Pouilly-sur-Loire 58150 France

Mis en bouteille au Domaine

PRODUCE  
OF FRANCE

### Wine Enthusiast, October 2024 :

Reggie Solomon rated **92/100** the **2023 Vintage** with the following tasting notes :

*"Structured, delicate aromas of bread dough, apple blossom and yogurt fill the nose along with pear and toast. A creamy, textured, yet-reserved midpalate caresses the inside of your cheeks like a soft blanket and completes with a long finish. Pair with chicken picatta, mushroom sauces and dishes where the richness of the wine can add additional nuance."*

### VertdeVin, n°26, July 2024 :

This Magazine rated **89-88/100** the **2023 Vintage** with the following tasting notes :

*"The wine has a pale lemon yellow color, with green reflections. The nose is airy, subtly mineral. It expresses notes of green apple, lime zest, crushed lemon, grapefruit, as well as limestone, gooseberry and white flowers (acacia, elderberry). The palate is lively, chiselled, slightly herbaceous on the attack. It expresses notes of blackcurrant leaf, gooseberry, green apple, lime and yellow lemon, as well as acacia. The finish is persistent, mineral (with limestone and smokynotesofflint). The acidity is salivating and sharp. Lots of vivacity in this straight and chiselled wine, with expressive citrus notes on the persistence."*

### Wine Enthusiast, October 2024 :

Reggie Solomon rated **92/100** the **2022 Vintage** with the following tasting notes :

*"This wine opens with a perfumed nose of orange blossom, golden apple, pear, bread dough and honeydew melon. A somewhat creamy palate is lifted by an underlayer of orchard fruit. Pair with grilled salmon, buttered seafood and as an opener with an appetizer and bread course."*



**POUILLY-FUMÉ**

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