



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

Sancerre Blanc '*Amazing*'

Produced for the first time upon the great 2022 vintage, this **exceptional cuvée** is an handpicked selection of the **ripest** and **finest grapes** made under Pierre's supervision during the harvest. Here, we wanted to pay a Tribute to this **Amazing Terroir** of **Sancerre** which allows us to produce outstanding wines, where elegance, citrus-fruit and minerality are key-masters. Name given to this cuvée after Pierre and Mélanie heard this description dozens of times from their clients, importers, sommeliers, and Masters of Wine when they tasted this wine for the first time! Almost 1200 bottles were produced and will **only exist from the best vintages**.

SANCERRE

Amazing

DOMAINE
MASSON-BLONDELET

- **Grape** : 100 % Sauvignon Blanc
- **Vineyard surface** : taken among 2 Ha 60.
- **Soils** : Complex Chalky-Portlandian-soil.
- **Production** : 9 hl, ~ 1200 bottles
- **Work in the vines** :
 - ~ Since 1980 : **abandonment of chemical fertiliser** on all of our vines. Only organic amendments officially agreed for Organic Farming are used.
 - ~ Since 2002 : **abandonment of herbicide** on all 22 Hectares of vines.
 - ~ Since 2003 : **abandonment of insecticide** on all 22 Hectares of vines.
 - ~ Since 2004 : **abandonment of anti-rot treatment** on all our 22 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. Creation of insect houses and beehives in the vineyards (Pierre is also a beekeeper) in 2003 to protect the bees.
 - ~ 2018 : We have planted, in **permaculture**, a small surface of resistant Sauvignon grape varieties, on an experimental basis, being the first estate to try the experiment in the whole Loire Valley. 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** : we work by gravity. Fermentation in stainless steel tanks only 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 5 years, apogee from the 2nd year.

- **Wine-master 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).