

LOIRE

POUILLY FUME: DOMAINE MASSON-BLONDELET LES PIERRES DE PIERRE

Domaine Masson-Blondelet

TASTING NOTES

The tense and vibrant attack gives way to fatness and roundness. Its high minerality and its length in mouth allow a great variety of food matches.

WITH FOOD

Fish, Cheese

VINTAGE 2022/2023

REGION Loire

APPELLATION Pouilly-Fumé

GRAPES 100% Sauvignon Blanc

KEEPING Drink within 4 to 5 years of bottling.

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: $\leq 100\text{mg/l}$.

VITICULTURE Vegan

BOTTLE 75cl

VOLUME 2022 - 13.0%, 2023 - 12.5%



DOMAINE MASSON-BLONDELET

The family Masson Blondelet invariably produces top Pouilly Fumé wines, and is always in the leading group of producers year after year.

Both the Villa Paulus and Cullus have always been classy and consistently excellent offerings, the truest expression of the Sauvignon grape.