

LOIRE

SANCERRE: DOMAINE MASSON-BLONDELET THAUVENAY

Domaine Masson-Blondelet

TASTING NOTES

Harvested on hard limestone and chalky-flinty soils, this wine is to be drunk young. Its intensity, freshness and great minerality matches with a platter of seafood and crustaceans.

WITH FOOD

Shellfish, Cheese

VINTAGE	2024
REGION	Loire
APPELLATION	Sancerre
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	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.