



## Domaine Masson-Blondelet

Producers of Pouilly-Fumé and Sancerre for 14 generations, the Masson family has a deep-rooted winemaking heritage. Michelle and Jean-Michel Masson established Domaine Masson-Blondelet in 1975, and in 1980, they built a three-level, gravity-fed cellar in the heart of Pouilly to allow for gentle, natural winemaking. Their children, Mélanie and Pierre-François, joined the family estate in 2000, representing the seventh generation of winemakers at the domaine. The estate cultivates 21 hectares of Sauvignon Blanc and Pinot Noir, planted on the finest slopes of the AOC. With south to south-east orientations, the vineyards benefit from optimal sun exposure and a unique microclimate created by the nearby Loire River, which is classified as a natural reserve. This exceptional setting, combined with a legacy of craftsmanship, allows the domaine to produce wines of precision, purity, and character.

### VITICULTURE

Domaine Masson-Blondelet has not used chemical fertilisers for over 40 years, and since 2002, has entirely eliminated the use of herbicides and insecticides. Regular soil ploughing remains a cornerstone of the estate's philosophy, encouraging the full expression of each of its three distinct Pouilly-Fumé terroirs—an approach maintained for more than three decades. The domaine is now widely recognized for its dedication to quality and its relentless pursuit of the purest expression of Sauvignon Blanc. Situated on the preserved and unique terroirs of the Loire Valley, Masson-Blondelet continues to set a benchmark for precision, sustainability, and authenticity in the region.

### WINEMAKING

The winemaking philosophy is all about minimizing chemical treatments and reducing SO<sub>2</sub> use by relying on physical processes such as gravity, cold settling, and preserving fermentation CO<sub>2</sub>. Their three-level cellar, partially underground, allows gentle handling of grapes and juices through pneumatic pressing, cold settling in stainless steel tanks, and controlled fermentation temperatures to maintain the individuality of each batch. Wines are aged on fine lees with careful temperature control, including tartrate stabilization and precise bottling processes managed in-house to ensure quality and timing. The domaine continuously invests in advanced, energy-efficient equipment—from thermoregulation systems and new fermentation tanks to improved bottling lines and additional pneumatic presses—all to enhance quality while maintaining a strong human touch, which they believe is essential to preserving the “soul” of their wines.

### Domaine Masson-Blondelet Their Wines >

Item	Vintage		Pack size (cl)
6478	2023	Domaine Masson-Blondelet, Pouilly Fumé, Villa Paulus, Burgundy, France	6 x 75

Orders: [orders@alliancewine.com](mailto:orders@alliancewine.com)