



## DOMAINE TINEL-BLONDELET

Pouilly Fumé & Sancerre

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## White Sancerre

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### Culture

**Reasoned culture** to respect the vines, the terroir and the environment: Ploughing, organic fertilizers, no insecticide, use of Rak®

**Grape Variety:** 100% Sauvignon

**Terroir:** Flint and Limestone

**Age of the vines:** 40 years old

**Orientation:** South/South-West

**Stock density:** 6 400 Stocks / Ha

**Vineyard surface area:** 3, 25 Ha

**Yield:** 55 Hl / Ha

**Harvest:** Machine

### Vinification

**Natural cold settling** of the must, fermentation at low temperature, pumping-over, successive stirring of the lees at the end of the fermentation. **Thermo-regulated stainless steel tanks.**

**Late bottling** for a natural enrichment of the **fine lees**

No malolactic fermentation

### Wine details

**Production :** 12 Hl

**Residual sugars:** 1, 2 g/L

**Acidity:** 4, 6 g/L of H<sub>2</sub>SO<sub>4</sub>

**Alcohol:** 13, 6 % vol

### Wine and Delicacies

Goat cheese such as “crottin de Chavignol”

Platter of seafood

Fish terrine (sea bass, monkfish, salmon)

Mix raw salmon/ smoked salmon with sorrel

### Tasting

Bright color, gold and pale-green lights

Dry and fruity, citrus notes

Preservation 4 years

To serve at 12°C

