



DOMAINE TINEL-BLONDELET
POUILLY FUMÉ & SANCERRE

Frétoy Sancerre Blanc

Grapes:

100% Sauvignon Blanc

Vineyards:

The 3.4 hectare vineyard is located in Thauvenay, a small village in the southwest of Sancerre. Flint and limestone soils, 40 year-old vines.

Alcohol:

13% by volume

Winemaking:

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.

Tasting Notes:

Bright color with gold and pale green tints. The richness of the terroir comes through in this aromatic and elegant wine, with bright citrus, white peach and lively minerality.

91 points Wine Enthusiast Magazine – 2018 Vintage

About Domaine Tinel-Blondelet:

More than 400 years of history and expertise is captured in each wine from Domaine Tinel-Blondelet. Representing the 12th generation of winegrowers in her family, Annick Tinel-Blondelet aims to produce wines that match her personality: authentic, honest and full of vitality. Each cuvée is made from a unique plot to preserve authenticity of terroir. The estate has been certified HVE (high environmental value) since July 2014.



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