

# Tinel-Blondelet Pouilly-Fume Genetin

Domaine Tinel-Blondelet

France - Loire Valley - Pouilly-Fume

Historians state that in the 17th century, in Pouilly Sur Loire, 'muscat genetin' was the original name given to the Sauvignon Blanc grape variety. The Genetin bottling is normally reserved for the most powerful cuvées in the winery. It is produced from 25 year-old vines from a terroir made of "Villiers Limestone" ("Calcaire de Villiers" in French - it is also called "Caillottes"), situated in the hamlet of Le Bouchot, located 1.5 miles Northwest of Pouilly-sur-Loire.

A golden colored and mineral wine with elegance and finesse. A mineral-laced smoky accent and citrus aromas. Elegant and powerful on the palate. Can be cellared for 2-3 years.

Specifications	
Appellation	Pouilly-Fume
Wine Type	White
Varietals	Sauvignon Blanc
Age of Vines	35 years old
Soil type	caillottes - limestone
Vinification	Traditional vinification in thermo-regulated stainless steel tanks. Following a gentle pressing, the juice is then fermented in stainless steel at controlled temperatures before being left to age on its fine lees to gain extra depth and concentration before bottling in the next spring. No oak.
Pairings	Food pairing: shellfish, scallop carpaccios, salmon with lemon and olive oil, goat cheese such as "Crottin de Chavignol". Perfect also as an aperitif.



## Codes, Weights and Measures

UPC	7 84585 00010 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00010 1
Case Weight	37
ABV	13.00%
SRP	\$ 36.99 USD 750mL Bottle

## Reviews and News

2019 Tinel-Blondelet Pouilly-Fume Genetin - 92 PTS - WE

2019 Tinel-Blondelet Pouilly-Fume Genetin - 90 PTS - W&S
2017 Tinel-Blondelet Pouilly-Fume Genetin - 90 PTS - WE
2017 Tinel-Blondelet Pouilly-Fume Genetin - 88 PTS - JD
2015 Tinel-Blondelet Pouilly-Fume Genetin - SILVER MEDAL - Concours Paris
2015 Tinel-Blondelet Pouilly-Fume Genetin - 91 PTS - WE
2014 Tinel-Blondelet Pouilly-Fume Genetin - 91 PTS - WE