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VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

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### **Pouilly-Fumé 'Villa Paulus'**

- **Grape** : 100 % Sauvignon Blanc.
- **Vineyard surface** : 4 Ha 50, aged between 25 and 40 years old.
- **Soil** : Kimmeridgean marl (white clay and fossilised shells and oysters).
- **Exposition** : South-south east.
- **Production** : Between 30 and 34 000 bottles depending on years.
- **Work in the vines** : The vines are regularly tilled to oxygenate the ground, pruning is short, organic philosophy : **No use of chemical fertiliser, nor insecticide, nor weed-killer.**
- **Vinification** : Immediate destemming and immediate press after harvest to avoid skin contact or oxidation. Very gentle press in our pneumatic press, fermentation in stainless steel tanks after cold settling, long conservation on very fine lees to enhance texture and youth character, no malolactic fermentation.
- **Keeping** : Up to 5 years, apogee in the 2nd and 3rd year.
- **Wine-master's advice** : Served chilled at 12°C. It is ideal alone as an aperitif. It is the perfect match with seafood, all fishes (raw, cooked, grilled or smoked) but also with poultry or white meats. It is also great with cheeses, particularly goat cheeses



*On Natalie Mac Lean's blog in Canada, Tyler Philp rated this wine as **91/100** with the following review : "This is a **stunning example of Pouilly-Fume** and another **clear demonstration of the difference between the old-world and the new.** Aromas combine **grapefruit** and **herbal notes** but it's **not aggressive** like so many modern examples of Sauvignon Blanc. **Light and fresh** on the palate, displaying a good balance of sweetness vs. acidity; paired beautifully with the diver sea scallops and Goat's cheese brulee with Organic Greens at the April 2011 North of 9 Pairing dinner."*



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### Pouilly-Fumé 'Villa Paulus' 2012

#### Bettane & Desseauve Guide :

« Very round mouth amid yellow fruits, this wine ends up with a long and blooming intensity. »

<b>2014</b>	<b>Vintage 2012</b>	<b>15 / 20</b>
2013	Vintage 2010	15 / 20
2004	Vintage 2002	8,5 / 10
2003	Vintage 2001	8,5 / 10
2002	Vintage 2000	8 / 10
2001	Vintage 1999	6 / 10
2000	Vintage 1998	7 / 10
1999	Vintage 1997	2 verres
1998	Vintage 1995	3 verres
1996	Vintage 1994	3 verres

#### The Irish Times Magazine 01.03.14 : 2012

« Delicious pristine mineral-laden green fruits and a crisp dry finish. »

#### Concours Mondial du Sauvignon in Brussel :

2011	Vintage 2010	Silver
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#### Hachette Guide:

« Villa Paulus expresses an excellent ripeness on the nose with hints of quince and apricot embellished by spicy notes. A soft attack lengthens by a full-bodied and fruity palate with in addition an elegant freshness on the finish. »

<b>2013</b>	<b>Vintage 2011</b>	<b>anotated above</b>
2010	Vintage 2008	<b>quoted</b>
2009	Vintage 2007	★
2008	Vintage 2006	<b>quoted</b>
2007	Vintage 2005	★★
2006	Vintage 2004	<b>quoted</b>
2005	Vintage 2003	★
2004	Vintage 2002	<b>quoted</b>
2003	Vintage 2001	★
2001	Vintage 1999	<b>quoted</b>
2000	Vintage 1998	★★★ ♥ <b>Crush</b>
1998	Vintage 1996	<b>quoted</b>
1997	Vintage 1995	★
1996	Vintage 1994	★

#### Wine Spectator Oct 2005 :

Vintage 2004 : 88 / 100

#### Concours des Grands Vins de France in Mâcon :

<b>2014</b>	<b>Vintage 2012</b>	<b>Silver</b>
2009	Vintage 2008	Gold
2008	Vintage 2006	Bronze
2007	Vintage 2005	Silver
2004	Vintage 2003	Bronze
2000	Vintage 1999	Gold
1996	Vintage 1995	Bronze
1995	Vintage 1994	Bronze
1994	Vintage 1993	Bronze
1991	Vintage 1990	Gold

#### Le Guide des Meilleurs Vins de France by La Revue du Vin de France :

« PF Villa Paulus is a top-head cuvée of the appellation. (...) Its precise and juicy expression is very well done in 2012. »

<b>2014</b>	<b>Vintage 2012</b>	<b>15 / 20</b>
2013	Vintage 2011	14,5 / 20
2012	Vintage 2010	15 / 20
2011	Vintage 2009	15 / 20
2010	Vintage 2008	15,5 / 20
2009	Vintage 2007	14,5 / 20
2008	Vintage 2006	15 / 20
2007	Vintage 2005	16,5 / 20
2006	Vintage 2004	8 / 10

#### Gault Millau Guide:

« This Sauvignon plays the concentration card, rich and fleshy in mouth, sprinkled by delicate hints of exotic fruits. »

2013	Vintage 2011	15 / 20
2011	Vintage 2009	14 / 20
2010	Vintage 2008	14,5 / 20
2009	Vintage 2007	16 / 20
2008	Vintage 2006	16 / 20
2007	Vintage 2005	17 / 20
2006	Vintage 2004	87 / 100
2005	Vintage 2003	87 / 100
2004	Vintage 2002	87 / 100
2003	Vintage 2001	87 / 100

#### DECANTER, March 2013 :

**Villa Paulus 2010 : 18,5 pts / 20 (95/100)**

« From Kimmeridgian marl soil, a very elegant style of wine with notes of acacia, grapefruit, and hints of honey. The palate is fresh and very harmonious, with classic, vibrant Sauvignon fruit characters, a hint of marzipan on the finish and lots of minerality. »

#### Vinum Europas Weinmagazin July 2012 :

**Villa Paulus 2010 : 17 pts / 20** « Minerality, freshness, good ageing capacity : all you can expect from a Top Pouilly-Fumé »

#### Parker's Wine Buyer's Guide :

4<sup>th</sup> Edition ★★★★★ **Excellent**

#### Concours Général Agricole in Paris :

2008	Vintage 2007	Silver
1997	Vintage 1996	Gold
1996	Vintage 1995	Bronze
1994	Vintage 1993	Bronze
1988	Vintage 1987	Bronze
1987	Vintage 1986	Bronze