



**Domaine MASSON-BLONDELET SAS**  
1, rue de Paris  
58150 POUILLY-SUR-LOIRE  
Tel (+33) 386 39 00 34 - Fax 03 86 39 04 61

www.masson-blondelet.com

---

**VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS**

---

### **Pouilly-Fumé ‘Tradition Cullus’**

*Very old vines in perfect conditions, an optimal weather and a partnership between the winegrower and the copper for the choice of the oaks and the toast. Here are the three conditions for a successful cuvée ‘Tradition Cullus’ in the best vintages. Last bottled vintage : 2014.*

- **Grape** : 100% Sauvignon Blanc
- **Vineyard surface** : 1 Ha 50, **aged between 50 and 70 years old**
- **Soil** : Kimmeridgian marl (white clay and fossilised shells and oysters)
- **Culture** : **No use of chemical fertiliser, nor insecticide, nor any weed-killer.**
- **Exposition** : south/south-east
- **Production** : around 6 000 bottles, depending on vintages
- **Vinification** : Only the first juice is kept, after a cold settling, the must starts its alcoholic fermentation in a 600 liters (demi-muid) oak barrel. Maintained on very fine lees, which are stirred. The racking takes place in August, the wine is bottled one and half year after a maturation on the very fine lees in a blending stainless tank.
- **Keeping** : up to 10 years ; wait at least the 3<sup>rd</sup> year before starting to drink
- **Wine-master advice** : served chilled, around 12 °C with starters, fishes or white meat.



*From our eldest vines, planted on Kimmeridgian marl, the cuvée « Tradition Cullus », in tribute to Michelle’s great grandfather, is grown in a oak barrel, a third of which is new.*

*This extraordinary rich, full and harmonious cuvée is the perfect match with an elaborate, rich or spicy cuisine or even with sweet and salty combinations. **Foie gras with russet apples, duck breast with caramelized pears and honey sauce, orange prawn, scallop with foie gras sauce** will be perfect matches with this cuvée.*



**Domaine MASSON-BLONDELET SAS**  
1, rue de Paris  
58150 POUILLY-SUR-LOIRE  
Tel (+33) 386 39 00 34 - www.masson-blondelet.com

---

**VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS**

---

## **Pouilly-Fumé 'Tradition Cullus' 2014**

### **Gault & Millau Guide :**

2016	Vintage 2012	15,5 / 20
2015	Vintage 2009	16,5 / 20
2014	Vintage 2008	15,5 / 20
2010	Vintage 2006	16 / 20
2009	Vintage 2005	16 / 20
2008	Vintage 2005	16 / 20
2007	Vintage 2003	16,5 / 20
2006	Vintage 2002	88 / 100

### **'Le Guide des meilleurs vins de France'**

#### **By La Revue du Vin de France :**

2014	Vintage 2009	15,5 / 20
2013	Vintage 2008	16 / 20
2012	Vintage 2007	15,5 / 20
2010	Vintage 2006	16 / 20
2009	Vintage 2005	15,5 / 20
2008	Vintage 2003	17 / 20
2007	Vintage 2003	15,5 / 20
2006	Vintage 2002	9 / 10

### **Bettane & Desseauve Guide :**

*"The cuvée Cullus is harvested on Kimmeridgian marl, for the best vintages only, and offers its exotic richness to a spicy cuisine"*

2016	Vintage 2012	15 / 20
2014	Vintage 2009	15,5 / 20
2013	Vintage 2008	15 / 20
2012	Vintage 2007	
2005	Vintage 2002	8,5 / 10
2004	Vintage 2001	8 / 10
2003	Vintage 2000	8,5 / 10
2002	Vintage 1999	9,5 / 10
2001	Vintage 1997	7 / 10
2000	Vintage 1996	8 / 10
1999	Vintage 1995	3 glasses
1998	Vintage 1993	4 glasses

### **Wine Guide from Fleurus Editions :**

Vintage 2001	17 / 20
Vintage 1999	14 / 20
Vintage 1996	16 / 20

### **Le Guide des meilleurs vins de France 2014 by « La Revue du Vin de France » :**

*« Tradition Cullus 2009, with exotic aromas, needs a full color cuisine. »*

### **Bettane & Desseauve Guide 2014 (vintage 2009) :**

*« Passion fruit and pollen get mixed up on the nose, the palate is similar with a spicy roundness. »*

### **Le Guide des meilleurs vins de France 2013 by « La Revue du Vin de France » :**

*« Tradition Cullus 2008 is characterised by white truffle aromas, more precise and sappy than the 2007. A not-to-be-missed duo » (with the cuvée Les Pierres de Pierre).*

### **Bettane & Desseauve Guide 2013, Tradition Cullus 2008 :**

*« A nose of pineapple with hints of truffle, the mouth is rich and unctuous, with salty notes. It is a real treat.»*

### **Gault & Millau, January 2014, Tradition Cullus 2008 :**

*« Rocked by a great evolution close to the white truffle, this distinguished and voluptuous cuvée gives a nice facet of the Sauvignon blanc. The mouth is both earthy, powerful and buttered, the length is balanced by nice bitter tastes. »*

### **Green Guide by « La Revue du Vin de France » 2008**

*"Tradition Cullus 2005, dense, fleshy, held by noble vines ... The vintage 2003 reveals notes of white truffle and a splendid reduction. »*

### **Wines 2005 Sommeliers Guide, Edition Fleurus : Tradition Cullus 2001, 17 / 20**

*« A vivid yellow colour with glints of gold. A nose combining hints of citrus fruits, a subtle oakyness and a tinge of minerality. The attack is just as mineral. The palate combines fatness and tonicity to perfection. »*

### **Le Point Wine Special Edition Sept. 5<sup>th</sup> 2003, Jacques Dupont about Tradition Cullus 2000, 15,5 / 20**

*« Toasted, coffe and oak notes, powerful mouth, fatness, well-combined oakyness, length, not at its apogee yet. »*

**Eric Mancio, Mes Meilleurs Vins Au Meilleur Prix (My best wines at the best price) :** *« Pouilly Fumé Tradition Cullus 1999, a wine with a great aromatic richness, a very noble structure and a high standard with flavours marked by the terroir. A wine with good ageing capacity that one starts to fully appreciate after 5 or 6 years. »*

**Revue du Vin de France :** *« the prestige cuvée Tradition Cullus has the body and the aromatic elegance of the greatest Sauvignons. »*