



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

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."*



Pouilly-Fumé 'Villa Paulus'

Hachette Guide:

"Subtle aromas escape from the glass: floral undertones, yellow frutes and grapefruit. Sweet and ample, the mouth is well balanced by a fruity freshness which lead a delicious and persistent finish."

2017	Vintage 2014	★
2016	Vintage 2013	★
2015	Vintage 2012	★
2013	Vintage 2011	anotated above
2010	Vintage 2008	quoted
2009	Vintage 2007	★
2008	Vintage 2006	quoted
2007	Vintage 2005	★★
2006	Vintage 2004	quoted
2005	Vintage 2003	★
2004	Vintage 2002	quoted
2003	Vintage 2001	★
2001	Vintage 1999	quoted
2000	Vintage 1998	★★★ ♥ Crush
1998	Vintage 1996	quoted
1997	Vintage 1995	★
1996	Vintage 1994	★

Bettane & Desseauve Guide :

2016	Vintage 2014	15 / 20
2014	Vintage 2012	15 / 20
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

The Sunday Times, September 2016,

Ernie Whalley et Dee Laffan :

Villa Paulus 2014 : 17,5/20 "Lovely, stylish wine made with minimal intervention. The rampant minerality is balanced by a good weight of clean fruit. Long, long finish. The complete packages. Tart green apples, bags of minerality - and so refreshing."

Gault Millau Guide:

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

2015	Vintage 2013	16 / 20
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 World Wines Awards (DWWA) : "A subtle nose of crisp crunchy plum and capsicum has aromas of gunflint and citrus. The ripe palate of juicy fruits is well supported by the mineral core and freshness, leading to a great lentgh".

2016	Vintage 2015	91/100
2015	Vintage 2014	Commended
2014	Vintage 2013	Commended

Concours des Grands Vins de France in Mâcon :

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

La Revue du Vin de France, 'special vintage 2014', June 2015 :

"Precocity, frankness of aromas and volume in this precise and neat white wine which expresses itself on yellow fruits".

2015	Vintage 2014	16,5 / 20
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International Wine Challenge (IWC) :

2015	Vintage 2014	Commended
2014	Vintage 2013	Commended

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. (...) it is a real treat for crisp-and-delicate-white-wines-lovers."

2015	Vintage 2013	14,5 / 20
2014	Vintage 2012	15 / 20
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

DECANTER:

"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."

2013	Vintage 2010	95/100
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Robert Parker's Wine Advocate :

2015 Vintage 2012 90 / 100

Parker's Wine Buyer's Guide :

4th Edition ★★★★★ *Excellent*

The Irish Times Magazine 01.03.14 :

Vintage 2012: "Delicious pristine mineral-laden green fruits and a crisp dry finish. "

Concours Mondial du Sauvignon :

2014 Vintage 2013 Gold Medal
2011 Vintage 2010 Silver

Wine Spectator :

2005 Vintage 2004 88 / 100

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"