



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Pouilly-Fumé 'Tradition Cullus'

More than 60 years old vines in perfect conditions, an optimal weather and a close partnership between the winegrower and the copper for the choice of the oaks & toast. Here are the three conditions for a successful cuvée 'Tradition Cullus' only produced in the best vintages. Last bottled vintages are : 2009, 2012, 2014 & 2015.

- **Grape** : 100% Sauvignon Blanc
- **Vineyard surface** : 1 Ha 50, **aged between 60 and 80 years old** oriented south/south-east
- **Soil** : Kimmeridgean marl (white clay and fossilised shells and oysters)
- **Production** : 4 000 to 8 000 bottles, depending on vintages
- **Work in the vines** :
 - ~ Since 1980 : **abandonment of chemical fertiliser** on all of our vines.
 - ~ Since 2002 : **abandonment of herbicide** on all 21 Hectares of vines.
 - ~ Since 2006 : **abandonment of insecticide** on all 21 Hectares of vines.
 - ~ Mildew control : we use the bare minimum of fungicide, but not only copper, which we think the accumulation in the soils would be harmful for them in the long term.
 - ~ Rainwater collection to fight mildew with demineralised water and thus reduce as much as possible the dose used.

The vines are lightly hoed and regularly **tiled by hand**. Only organic amendments officially agreed for Organic Farming are used at the end of autumn. **Treatments are reduced to bare necessities** in order to protect fauna and soils, which are crucial for an appropriate development of the vegetation.

- **Vinification** : Only the first juice is kept, after a cold settling, the juice starts its alcoholic fermentation in 600 liters (*demi-muid*) oak barrels, which one third is new. Maintained on very fine lees, which are stirred. The racking takes place one year after the harvest and the wine is bottled 18 to 24 months later after a maturation on the very fine lees in a blending stainless tank. Cold tartaric precipitation, sulphite rate in accordance with biodynamic principles : ≤ 100g/l, suitable for vegans.
- **Keeping** : up to 10 years ; wait at least the 3rd/ 4th year before starting to drink
- **Wine-master advice** : served chilled, around 12 °C alone or with fish, poultry, white meat, cheese (Chavignol, goat and sheep's cheese, Comté).



From our eldest vines, planted on Kimmeridgian marl, the cuvée « Tradition Cullus », in tribute to Michelle's great grandfather, is grown in oak barrels, which one third 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.*



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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. 5th 2003, Jacques Dupont about Tradition Cullus 2000, 15,5 / 20

« Toasted, coffee and oaky 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. »*