



## Domaine MASSON-BLONDELET SAS

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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** :
    - ~ 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 **tilled 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** : fermentation in stainless steel tanks after cold settling, long conservation on very fine lees, cold tartaric precipitation, no malolactic fermentation, sulphite rate in accordance with biodynamic principles : ≤ 100g/l., suitable for vegans.
  - **Keeping** : 4 to 6 years, apogee from the 2<sup>nd</sup> or 3<sup>rd</sup> year.
  - **Wine-master's advice** : Served chilled at 12°C. It is ideal alone as an aperitif. It is the perfect match with starters, fish, poultry , white meat and cheese (goat and sheep's cheese, Comté).



#### *Wine Enthusiast, January 2018,*

*Roger Voss rated **89/100** the 2017 Vintage with the following tasting notes : « Named after the Roman villa that once existed in Pouilly-sur-Loire (and which gave its name to Pouilly), this wine comes from old vines giving concentrated citrus and green-fruit flavors. Bright, crisp and tangy, the wine could do with some aging. Drink from 2019. »*



# Domaine MASSON-BLONDELET SAS

## Pouilly-Fumé 'Villa Paulus'

### Hachette Guide:

"Of a beautiful intensity, floral and fruity at the same time, the nose appeals by its fineness and its freshness. Supple and tight, endowed with a touch of minerality, this chewy wine offers delicacy."

2019	Vintage 2016	★
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 (DWAA) :** "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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