



## Domaine MASSON-BLONDELET SAS

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### *Clos du Château Paladi 2015*

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*On this plot of hardly one hectare of old vines located in the heart of the village of Pouilly and 400 meters away from the Loire river, raises a building, locally called « Château Paladi » in memory of the one who built after the war, four towers to this bourgeois house.*

*For the first time, in 2014, we decided to isolate the juice of this enclosed plot located on clay & limestone soil to create this cuvée, in which Sauvignon Blanc reveals all the elegance of this terroir.*

- **Grape** : 100% Sauvignon Blanc
  - **Vineyard** : 0 Ha 95 of old vines aged 45 years old on clay & limestone soil, oriented South/South-West
  - **Production** : ~ 5 000 bottles
  - **Work in the vines** :
  - **Vinification** :
    - ~ 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** : fermentation in stainless steel tanks after cold settling, long conservation on very fine lees, cold tartaric precipitation, bottling after a minimum of 2 years of maturing, no malolactic fermentation, sulphite rate in accordance with biodynamic principles :  $\leq 100\text{mg/l}$ , suitable for vegans.
  - **Keeping** : 4 to 6 years ; apogee during the 3<sup>rd</sup> / 4<sup>th</sup> year.
  - **Winemaster's advice** : Served chilled at 12°C with fish, poultry, white meat and cheese.

*Harvested on **argilo-calcareous soils**, these **old vines** of Blanc Fume (the local name of Sauvignon Blanc grape) fully express the elegance of the terroir.*

*The Clos du Château Paladi will reveal itself with a sole fillet with a butter sauce, Saint Jacques scallops and a foie gras sauce, a young turbot and its frying pan full of girolle mushrooms or even poultry with morels.*



- **Wine Enthusiast, January 2018 : 93 Points, Editors' Choice** : « This wine comes from a small walled vineyard next to a townhouse with little towers, called locally in jest Château Paladi. Ripe with apple and lime fruits, the wine is crisply textured and balanced, with a flinty character. It is ready to drink. » Roger Voss
- **Guide Hachette des Vins 2018** : « We could sense at the nose the ripe grape (white peach aromas, mirabelle plum, but also white flowers (acacia). The mouth rests on a round and soft texture, enhanced, at the end, by a refreshing acidity. »
- **Silver Medal at Concours Mondial du Sauvignon 2018**, out of 958 samples tasted.