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Clos du Château Paladi 2015

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 **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, bottling after a minimum of 2 years of maturing, no malolactic fermentation, sulphite rate in accordance with biodynamic principles : ≤ 100mg/l, suitable for vegans.
 - **Keeping** : 4 to 6 years ; apogee during the 3rd / 4th 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.
- **14/20, Guide des Vins Bettane + Desseauve 2020**