



## Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

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### *Clos du Château Paladi*

*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.*

POUILLY-FUMÉ

*Clos  
du  
Château Paladi*

DOMAINE  
MASSON-BLONDELET



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~ *Clos du Château Paladi 2019:*

### CONCOURS MONDIAL DU SAUVGNON

**Silver Medal at Concours Mondial du Sauvignon 2022**, out of 1120 samples tasted.

~ *Clos du Château Paladi 2018:*

### CONCOURS MONDIAL DU SAUVGNON

**Gold Medal at Concours Mondial du Sauvignon 2020**, out of 1110 samples tasted.

### WINE ENTHUSIAST January 2019, Editors' Choice, Roger Voss

**92 /100** « Old vines are the heart of this wine from a single parcel of less than two acres. They give a structured wine, very mineral and concentrated, bringing out great acidity as well as green fruits. »

### IWSC International Wine and Spirit Competition 2019

**86 /100** « Yellow stone fruit aromas, roasted lemons, a little honeyed development also. Showing a level of nice compact fruit, clean acidity and fairly long, a modern style and very tasty. »

~ *Clos du Château Paladi 2015:*

### WINE ENTHUSIAST January 2018, Editors' Choice, Roger Voss

**93/100** « 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

### CONCOURS MONDIAL DU SAUVGNON

**Silver Medal at Concours Mondial du Sauvignon 2018**, out of 958 samples tasted.

### GUIDE HACHETTE 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. »

### GUIDE BETTANE + DESSEAUVÉ : 14/20

### WEIN-PLUS : 90/100 - Excellent

~ *Clos du Château Paladi 2014:*

### GUIDE HACHETTE 2017

**Coup de cœur ★★** : « The Masson-Blondelet family is a regular of the Guide. It provides us with a superb Pouilly-Fume made on a plot of old vines located at the heart of the village where raises a building called Château Paladi. In the glass, this wine presents a beautiful floral composition (rose, poeny), embellished by vegetal touches and peach bush notes. Very harmonious, the palate associates intensity and elegance to perfection. »