



## 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 **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 :  $\leq 100\text{mg/l}$ , 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 Fumé (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*

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~ *Clos du Château Paladi 2022:*

**VINOUS Magazine July 2023, Rebecca Gibb**

**89 /100** « The 2022 Clos du Chateau Paladi hails from a small parcel of 45-year-old vines and has produced a ripe, rich style of Pouilly Fumé with a creamy, lees-derived texture. It has lost its primary youthfulness and is developing. It has a fine texture and rounded, satisfying conclusion with a gentle rather than firm level of acidity. »

~ *Clos du Château Paladi 2021:*

**VERT DE VIN Magazine July 2023**

**90-91/100** « The wine has a pale lemon color with green reflections. The nose offers freshness, a fine tanginess and a perceptible minerality, on notes of chalk and a delicate iodised and saline touch in the background. It also expresses notes of fresh citrus (lemon, lime, grapefruit zest), crunchy apricot, white peach, apple blossom and acacia, with a very slight herbaceous note (boxwood) in the background. On the palate, the attack is chiseled and tangy. The wine expresses notes of fresh citrus fruits (lime, lemon zest, a touch of orange), green apple, green plum, as well as apple blossom, cut grass and iodine and saline mineral notes on the finish. The acidity is refreshing and salivating, good persistence with a touch of minerality. »

~ *Clos du Château Paladi 2020:*

**WINE ENTHUSIAST January 2022, Cellar Selection, Roger Voss**

**93/100** « Old vines in the center of Pouilly-sur-Loire have produced this ripe wine. Concentration vies for attention with fresh apple and citrus flavours. It has great potential, rich while youthfully vibrant. Drink from 2024. »

~ *Clos du Château Paladi 2019:*

**96/100 (Outstanding) DECANTER Magazine July 2023 « Sancerre and Pouilly-Fumé »**

« Masson-Blondelet hasn't used chemical fertilisers since the 1980s, no weedkillers since 2002, and no insecticides since 2006. Clos du Château Paladi is a small parcel (just 0.39ha) in the centre of Pouilly-sur-Loire, where the 45-year-old vines face south/southwest and are planted on clay-limestone. This cuvée was first made in 2014. After fermentation in stainless steel the wine is kept for at least two years on its fine lees.»

**96/100 Jim Budd:** « Ripe aromas of yellow plum. Complexity and length with enough vibrant acidity to balance the rich fruit. Lovely wine to drink now or to keep. »

**95/100 Nathalie Earl:** « Flinty steely notes meld with wisps of smoke, toast, greengage and yellow plum. Sweet lemon rind characters – a soft mouthfeel supported by fresh acidity and spice. »

**96/100 Ben Llewelyn:** « Well-balanced, elegant. Box, thyme, verbena and flint move seamlessly through to the finish. Rounded and elegant. »

**CONCOURS MONDIAL DU SAUVIGNON**

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

~ *Clos du Château Paladi 2018:*

**CONCOURS MONDIAL DU SAUVIGNON**

**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. »