



## Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

### Pouilly-Fumé 'Tradition Cullus'

*More than 60 years old vines in perfect conditions, an optimal weather and a close partnership between the winegrower and the copper for the choice of the oaks & toast. Here are the three conditions for a successful cuvée 'Tradition Cullus' only produced in the best vintages. Last bottled vintages are 2005, 2008, 2009, 2012, 2014, 2015, 2018 & 2020.*

- **Grape** : 100% Sauvignon Blanc
- **Vineyard surface** : 1 Ha 50, **aged between 60 and 80 years old** oriented south/south-east
- **Soil** : Kimmeridgean marl (white clay and fossilised shells and oysters)
- **Production** : 4 000 to 8 000 bottles, depending on vintages
- **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** : Only the first juice is kept, after a cold settling, the juice starts its alcoholic fermentation in 600 liters (*demi-muid*) oak barrels, which one third is new. Maintained on very fine lees, which are stirred. The racking takes place one year after the harvest and the wine is bottled 18 to 24 months later after a maturation on the very fine lees in a blending stainless tank. Cold tartaric precipitation, sulphite rate in accordance with biodynamic principles :  $\leq 100\text{mg/l}$ , suitable for vegans.
- **Keeping** : up to 10 years ; wait at least the 3<sup>rd</sup>/ 4<sup>th</sup> year before starting to drink
- **Wine-master advice** : served chilled, around 12 °C alone or with fish, poultry, white meat, cheese (Chavignol, goat and sheep's cheese, Comté).



*From our eldest vines, planted on Kimmeridgian marl, the cuvée « Tradition Cullus », in tribute to Michelle's great grandfather, is grown in oak barrels, which one third is new.*

*This extraordinary rich, full and harmonious cuvée is the perfect match with an elaborate, rich or spicy cuisine or even with sweet and salty combinations. **Foie gras with russet apples, duck breast with caramelized pears and honey sauce, orange prawn, scallop with foie gras sauce** will be perfect matches with this cuvée.*



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## Pouilly-Fumé 'Tradition Cullus'

### Wine Enthusiast, January 2023 :

**2023**      **Vintage 2020**      **93/100**

« This lightly wood-aged wine is smooth and offers ripe white fruits. Its hints of toast are beautifully judged, giving a rounded wine that will be ready to drink from 2024. » Roger Voss

2022      Vintage 2018      93/100

2020      Vintage 2015      93/100

### DECANTER Magazine July 2023 :

**2023**      **Vintage 2020**      **96/100**

#### **(Outstanding)**

« This wine is from a 1,5ha parcel on Kimmeridgian marl, the domaine's oldest vines at 60-80 years. Fermented in 600L French oak barrels then 12 months' maturation in oak and 12 months in stainless steel. The Cullus is made only in the best vintages. »

**98/100 Jim Budd** « Ripe stone fruit aromas, vibrant balancing acidity, good length. A powerful wine but still has freshness on the finish, with potential to age further. »

**95/100 Natalie Earl** « Crushed rocks, a toasty char and bags of honeysuckle and jasmine florals, pineapple peeping in, too. Well defined, excellent concentration, balanced by chalky minerality and an almond skin bitterness. »

**96/100 Ben Llewelyn** «Very flashy aromatics, high-toned and confident. Box, lemon verbena and thyme all make an appearance on a taut and lean and balanced palate. »

### Vert de Vin, July 2023 :

**2023**      **Vintage 2020**      **92/100**

« The wine has a pale lemon color. The nose is a bit discreet and requires aeration. It expresses a refined and integrated spicy notes (ground clove, nutmeg, a touch of vanilla and white pepper), a fragrant floral bouquet (dried chamomile, fresh lime blossom, apple blossom), as well as a fruity substance, concentrated, but fresh and juicy (yellow peach, fresh apricot, ripe lemon, green apple, lime), with a delicate touch of dried herbs (hay, oregano, tea leaf) and candied lemon and a smoky touch of flint in the background. On the palate, the wine expresses the sweetness and tanginess of candied yellow lemon, the tangy fruity notes of fresh green apple, fresh lime, fresh pineapple, white peach, as well as floral bouquet (apple blossom, acacia), slightly herbaceous (peppermint, oregano) and the integrated spicy notes (a touch of vanilla, cloves and nutmeg). There is also a subtle mineral note and the smokiness of gunflint in the background. The finish is persistent, unctuous, spicy, but tangy and fresh at the same time. Beautiful structure and complexity. »

### Wines 2005 Sommeliers Guide, Edition Fleurus :

**2005**      **Vintage 2001**      **17/20**

« A vivid yellow colour with glints of gold. A nose combining hints of citrus fruits, a subtle oakyness and a tinge of minerality. The attack is just as mineral. The palate combines fatness and tonicity to perfection. »

### Le Point Wine Special Edition Sept. 5<sup>th</sup> 2003,

**2003**      **Vintage 2000**      **15.5/20**

« Toasted, coffee and oaky notes, powerful mouth, fatness, well-combined oakyness, length, not at its apogee yet. »

### Le Guide des meilleurs vins de France

**By La Revue du Vin de France :** « the prestige cuvée Tradition Cullus has the body and the aromatic elegance of the greatest Sauvignons. »

2014      Vintage 2009      15,5 / 20

2013      Vintage 2008      16 / 20

2012      Vintage 2007      15,5 / 20

2010      Vintage 2006      16 / 20

2009      Vintage 2005      15,5 / 20

2008      Vintage 2003      17 / 20

2007      Vintage 2003      15,5 / 20

2006      Vintage 2002      9 / 10

### 2014 by « La Revue du Vin de France » :

« T. Cullus 2009, with exotic aromas, needs a full color cuisine. »

### 2013 by « La Revue du Vin de France » :

« T. Cullus 2008 is characterised by white truffle aromas, more precise and sappy than the 2007. A not-to-be-missed duo » (with the cuvée Les Pierres de Pierre).

### 2008 by « La Revue du Vin de France » :

« T. Cullus 2005, dense, fleshy, held by noble vines ... The vintage 2003 reveals notes of white truffle. »

### Eric Mancio, Mes Meilleurs Vins Au Meilleur Prix (My best wines at the best price) :

« Pouilly Fumé T. Cullus 1999, a wine with a great aromatic richness, a very noble structure and a high standard with flavours marked by the terroir. A wine with good ageing capacity that one starts to fully appreciate after 5 or 6 years. »

### Bettane & Desseauve Guide :

2016      Vintage 2012      15 / 20

2014      Vintage 2009      15,5 / 20

2013      Vintage 2008      15 / 20

#### vintage 2009 :

« Passion fruit and pollen get mixed up on the nose, the palate is similar with a spicy roundness. »

#### vintage 2008 :

« A nose of pineapple with hints of truffle, the mouth is rich and unctuous, with salty notes. It is a real treat. »

### Gault & Millau Guide :

2016      Vintage 2012      15,5 / 20

2015      Vintage 2009      16,5 / 20

2014      Vintage 2008      15,5 / 20