



Domaine MASSON-BLONDELET SAS
1, rue de Paris
58150 POUILLY-SUR-LOIRE
Tel (+33) 386 39 00 34 - Fax 03 86 39 04 61

www.masson-blondelet.com

VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Pouilly-Fumé 'Villa Paulus'

- **Grape** : 100 % Sauvignon Blanc.
- **Vineyard surface** : 4 Ha 50, aged between 25 and 40 years old.
- **Soil** : Kimmeridgean marl (white clay and fossilised shells and oysters).
- **Exposition** : South-south east.
- **Production** : Between 30 and 34 000 bottles depending on years.
- **Work in the vines** : The vines are regularly tilled to oxygenate the ground, pruning is short, organic philosophy : **No use of chemical fertiliser, nor insecticide, nor weed-killer.**
- **Vinification** : Immediate destemming and immediate press after harvest to avoid skin contact or oxidation. Very gentle press in our pneumatic press, fermentation in stainless steel tanks after cold settling, long conservation on very fine lees to enhance texture and youth character, no malolactic fermentation.
- **Keeping** : Up to 5 years, apogee in the 2nd and 3rd year.
- **Wine-master's advice** : Served chilled at 12°C. It is ideal alone as an aperitif. It is the perfect match with seafood, all fishes (raw, cooked, grilled or smoked) but also with poultry or white meats. It is also great with cheeses, particularly goat cheeses



*On Natalie Mac Lean's blog in Canada, Tyler Philp rated this wine as **91/100** with the following review : "This is a **stunning example of Pouilly-Fume** and another **clear demonstration of the difference between the old-world and the new.** Aromas combine **grapefruit** and **herbal notes** but it's **not aggressive** like so many modern examples of Sauvignon Blanc. **Light and fresh** on the palate, displaying a good balance of sweetness vs. acidity; paired beautifully with the diver sea scallops and Goat's cheese brulee with Organic Greens at the April 2011 North of 9 Pairing dinner."*



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Pouilly-Fumé 'Villa Paulus' 2013

Concours Mondial du Sauvignon in Brussel :

| | | |
|-------------|---------------------|-------------------|
| 2014 | Vintage 2013 | Gold Medal |
| 2011 | Vintage 2010 | Silver |

Bettane & Desseauve Guide :

« Very round mouth amid yellow fruits, this wine ends up with a long and blooming intensity. »

| | | |
|------|--------------|----------|
| 2014 | Vintage 2012 | 15 / 20 |
| 2013 | Vintage 2010 | 15 / 20 |
| 2004 | Vintage 2002 | 8,5 / 10 |
| 2003 | Vintage 2001 | 8,5 / 10 |
| 2002 | Vintage 2000 | 8 / 10 |
| 2001 | Vintage 1999 | 6 / 10 |
| 2000 | Vintage 1998 | 7 / 10 |

The Irish Times Magazine 01.03.14 :

Vintage 2012: « Delicious pristine mineral-laden green fruits and a crisp dry finish. »

Hachette Guide:

« **Villa Paulus** expresses an excellent ripeness on the nose with hints of quince and apricot embellished by spicy notes. A soft attack lengthens by a full-bodied and fruity palate with in addition an elegant freshness on the finish.»

| | | |
|-------------|---------------------|-----------------------|
| 2015 | Vintage 2012 | ★ |
| 2013 | Vintage 2011 | anotated above |
| 2010 | Vintage 2008 | quoted |
| 2009 | Vintage 2007 | ★ |
| 2008 | Vintage 2006 | quoted |
| 2007 | Vintage 2005 | ★★ |
| 2006 | Vintage 2004 | quoted |
| 2005 | Vintage 2003 | ★ |
| 2004 | Vintage 2002 | quoted |
| 2003 | Vintage 2001 | ★ |
| 2001 | Vintage 1999 | quoted |
| 2000 | Vintage 1998 | ★★★ ♥ Crush |
| 1998 | Vintage 1996 | quoted |
| 1997 | Vintage 1995 | ★ |
| 1996 | Vintage 1994 | ★ |

Wine Spectator Oct 2005 :

Vintage 2004 : 88 / 100

Concours des Grands Vins de France in Mâcon :

| | | |
|------|--------------|--------|
| 2009 | Vintage 2008 | Gold |
| 2008 | Vintage 2006 | Bronze |
| 2007 | Vintage 2005 | Silver |
| 2004 | Vintage 2003 | Bronze |
| 2000 | Vintage 1999 | Gold |
| 1996 | Vintage 1995 | Bronze |
| 1995 | Vintage 1994 | Bronze |
| 1994 | Vintage 1993 | Bronze |
| 1991 | Vintage 1990 | Gold |

Le Guide des Meilleurs Vins de France by La Revue du Vin de France :

« PF Villa Paulus is a top-head cuvée of the appellation. (...) it is a real treat for crisp-and-delicate-white-wines-lovers. »

| | | |
|-------------|---------------------|------------------|
| 2015 | Vintage 2013 | 14,5 / 20 |
| 2014 | Vintage 2012 | 15 / 20 |
| 2013 | Vintage 2011 | 14,5 / 20 |
| 2012 | Vintage 2010 | 15 / 20 |
| 2011 | Vintage 2009 | 15 / 20 |
| 2010 | Vintage 2008 | 15,5 / 20 |
| 2009 | Vintage 2007 | 14,5 / 20 |
| 2008 | Vintage 2006 | 15 / 20 |
| 2007 | Vintage 2005 | 16,5 / 20 |
| 2006 | Vintage 2004 | 8 / 10 |

Gault Millau Guide:

« This Sauvignon plays the concentration card, rich and fleshy in mouth, sprinkled by delicate hints of exotic fruits. »

| | | |
|-------------|---------------------|----------------|
| 2015 | Vintage 2013 | 16 / 20 |
| 2013 | Vintage 2011 | 15 / 20 |
| 2011 | Vintage 2009 | 14 / 20 |
| 2010 | Vintage 2008 | 14,5 / 20 |
| 2009 | Vintage 2007 | 16 / 20 |
| 2008 | Vintage 2006 | 16 / 20 |
| 2007 | Vintage 2005 | 17 / 20 |
| 2006 | Vintage 2004 | 87 / 100 |
| 2005 | Vintage 2003 | 87 / 100 |
| 2004 | Vintage 2002 | 87 / 100 |
| 2003 | Vintage 2001 | 87 / 100 |

Vintage 2013 was Commended by International Wine Challenge and by Decanter World Wine Awards in 2014

DECANTER, March 2013:

Villa Paulus 2010: 18,5 pts/ 20 (95/100)

« From Kimmeridgian marl soil, a very elegant style of wine with notes of acacia, grapefruit, and hints of honey. The palate is fresh and very harmonious, with classic, vibrant Sauvignon fruit characters, a hint of marzipan on the finish and lots of minerality. »

Vinum Europas Weinmagazin, July 2012 :

Villa Paulus 2010: 17 pts / 20 « Minerality, freshness, good ageing capacity : all you can expect from a Top Pouilly-Fumé »

Parker's Wine Buyer's Guide :

4th Edition ★★★★★ **Excellent**