



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

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** :
 - ~ 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, no malolactic fermentation, sulphite rate in accordance with biodynamic principles : ≤ 100mg/l, suitable for vegans.
 - **Keeping** : 4 to 6 years, apogee from the 2nd or 3rd year.
 - **Wine-master's advice** : Served chilled at 12°C. It is ideal alone as an aperitif. It is the perfect match with starters, fish, poultry , white meat and cheese (goat and sheep's cheese, Comté).



Wine Enthusiast, January 2018,

*Roger Voss rated **89/100** the 2017 Vintage with the following tasting notes : « Named after the Roman villa that once existed in Pouilly-sur-Loire (and which gave its name to Pouilly), this wine comes from old vines giving concentrated citrus and green-fruit flavors. Bright, crisp and tangy, the wine could do with some aging. Drink from 2019. »*



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Pouilly-Fumé 'Villa Paulus'

Hachette Guide:

"Harvested on Kimmeridgian Marls, this cuvee reveals all its qualities after a completed maturation. Intense grapefruit, passion fruit and box tree aromas from the first scent; liven up by smoke and pepper hints. Well balanced, broad, the mouth holds well thanks to a fair vivacity, enhanced by a citrus zest final."

2020	Vintage 2017	★
2019	Vintage 2016	★
2017	Vintage 2014	★
2016	Vintage 2013	★
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	★

International Wine and Spirit Competition 2019 :

Villa Paulus 2018 : 86/100,

"Some flinty aromas, bow hedge and snow peas. Unripe mango and apple flavours, the flintiness comes through as a low key mineral element, good zesty citrus notes. Ripe style, good length on finish."

Decanter World Wines Awards (DWWA) : "A subtle nose of crisp crunchy plum and capsicum has aromas of gunflint and citrus. The ripe palate of juicy fruits is well supported by the mineral core and freshness, leading to a great length".

2016	Vintage 2015	91/100
2015	Vintage 2014	Commended
2014	Vintage 2013	Commended

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

Wine Enthusiast :

January 2019 : 90/100

Villa Paulus 2018 : "Named after the Roman who built a villa where Pouilly now is, this is a ripe, smoothly textured and ageworthy wine. Ripe apples and apricots are cut with lemon acidity, balancing the wine and giving it a full, rich aftertaste. Drink from 2020."

2018	Vintage 2017	89/100
2010	Vintage 2008	93/100 ♥
2006	Vintage 2004	92/100 ♥

Bettane & Desseauve Guide :

2020	Vintage 2018	14,5/20
2016	Vintage 2014	15 / 20
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

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

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

The Sunday Times, September 2016,

Ernie Whalley et Dee Laffan :

Villa Paulus 2014 : 17,5/20 "Lovely, stylish wine made with minimal intervention. The rampant minerality is balanced by a good weight of clean fruit. Long, long finish. The complete packages. Tart green apples, bags of minerality – and so refreshing."