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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 : ≤ 100 mg/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, October 2024:

Reggie Solomon rated **93/100** *the 2022 Vintage with the following tasting notes :*

"Lemon-gold in hue, rich aromas of white peach are wrapped in a jacket of quince, bosc pear, dried apricot and honeyed orange zest. Round and partially creamy in texture, the wine has a linear quality that combines precision with playful depth that lingers informally on the finish."



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Pouilly-Fumé 'Villa Paulus'

VertdeVin Magazine, n°28, June 2025 : 2025 Vintage 2023 91/100

"The wine has a very pale lemon yellow color. The nose offers a certain concentration, density and freshness, as well as a racy minerality, which intensifies after aeration. It expresses notes of lemon zest, fresh lemon, grapefruit in the background, green apple, tangy green plum, a floral touch (dried linden, acacia), as well as expressive minerality (limestone, gunflint) and notes of dried citrus (dried lemon peel). The palate expresses a good bitterness of grapefruit and lime on the attack, combined with notes of lemon, green apple, gooseberries, green plum, as well as white flowers (acacia, apple blossom, dried linden) and a mineral framework (limestone, gunflint smoke). The finish is rather persistent, juicy and fruity - with notes of ripe citrus and green apple. A pleasant juicy texture in the mouth."

2023 Vintage 2022 90/100

Wine Enthusiast, Reggie Salomon, October 2024 : 2024 Vintage 2022 93/100 ♥

"Lemon-gold in hue, rich aromas of white peach are wrapped in a jacket of quince, bosc pear, dried apricot and honeyed orange zest. Round and partially creamy in texture, the wine has a linear quality that combines precision with playful depth that lingers informally on the finish."

2023	Vintage 2021	89/100
2022	Vintage 2020	90/100
2020	Vintage 2019	90/100
2019	Vintage 2018	90/100
2018	Vintage 2017	89/100
2010	Vintage 2008	93/100 🛡
2006	Vintage 2004	92/100 🗸

VINOUS, Rebecca GIBB, MW, July 2023 : 2023 Vintage 2022 90/100

"Hailing from white Kimmeridgian soils, the 2022 Villa Paulus is aromatic, floral & fresh. The palate has some lively spritz on entry. This wine has a sense of juicy fruitiness with sweet citrus acidity that balances the chalky-textured palate. While it's not quite together now, it shows potential. There's a long, acid-driven finish." Rebecca Gibb, on June 2023.

Wein Plus : 2020

Vintage 2019 88/100

"Fresh, youthful pear fragrance with herbal notes, light floral and mineral notes, still hinted at yeast and a little elderflower. Clear, cool, lean, polished fruit, vegetal to herbaceous, delicate floral and nutty-yeasty aromas, quite clear mineral notes, very elegant acidity, delicate touch, good persistence, a hint of elderberry, good to very good, elegantly juicy, yeasty & mineral finish."

Weinwirtschaft : 2024 Vintage 2022

"Apricot and elderberry, grapefruit, pomelo, fruity but nevertheless yet unobtrusive and honest, a delicate exoticism, lychee and fresh mango, eucalyptus; on the palate similar flavours, minty, juicy, balanced, elegant."

International Wine Challenge :

"Ripe orange and lemon with concentrated honeysuckle, peach & grassy notes."

2020	Vintage 2019	87/100
2015	Vintage 2014	Commended
2014	Vintage 2013	Commended

International Wine and Spirit Competition 2019 :

2019 Vintage 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."

Parker's Wine Buyer's Guide :

4th Edition $\star \star \star \star$ Excellent

DECANTER Magazine 7 July 2023 :

2023 Vintage 2021 90/100

(Highly recommended) - "Clean ripe fruit on the nose, bright lemon & lime, with some grassy, floral notes. The palate is green apple, greengage, balanced, with nice zippy freshness."

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 & freshness, leading to a great length".

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

Hachette Guide :

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

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*	Vintage 2017	2020
*	Vintage 2016	2019
*	Vintage 2014	2017
*	Vintage 2013	2016
*	Vintage 2012	2015
anotated above	Vintage 2011	2013
quoted	Vintage 2008	2010
*	Vintage 2007	2009
quoted	Vintage 2006	2008
**	Vintage 2005	2007
quoted	Vintage 2004	2006