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VINEGROWERS & WINEPRODUCERS FOR 14 GENERATIONS

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 3rd / 4th 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 Fume (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

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du
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~ *Elos du Château Paladi 2023:*

VertdeVin Magazine N°28, June 2025

92/100 : The wine has a very pale lemon yellow color. The nose is aromatic, juicy, with a delicate, yet distinct mineral structure. It expresses notes of passion fruit, yellow plum, fresh pineapple, green apple, as well as gooseberries and citrus fruits (ripe yellow lemon, crushed grapefruit). There is also a lactic and yeasty hint (lemon yogurt, brioche dough), underlined by a mineral expression (limestone, salinity). The palate offers concentrated freshness, gourmet flavors of yellow peach, yellow plum, apricot and gooseberries, combined with notes of citrus fruits (yellow lemon, orange zest, grapefruit), white flowers (acacia, apple blossom, dried linden) and a limestone and saline minerality. The finish is sapid, juicy, with a chalky texture, due to its mineral character, and a lively acidity. The lactic notes of lemon yogurt return to the persistence. A typical and expressive wine.

~ *Elos du Château Paladi 2022:*

Wine Enthusiast, October 2024, Reggie Salomon

92/100 : Lemon-gold hued, this wine has a pleasing nose of sun-kissed orchard fruit, honeysuckle, orange marmalade, stewed apples and bruised pear. A yogurt-textured midpalate supports just-ripened fruit that simmers all the way to the yeast-tinged finish. Pair with walnuts, a cheese plate and Cornish hen.»

VertdeVin Magazine N°26, July 2024

93/100 « The wine has a pale lemon-yellow color. The nose is mineral and tangy: it first expresses the mineral aromas of limestone and flint, associated with a touch of bitterness of grapefruit and lime zest. We then find the aromas of green apple, green plum, crushed lemon, passion fruit, as well as dried lime blossom, fresh hazelnut in the background and honey. The palate is tasty and expressive, with a fruity and round attack, with notes of white peach, apricot and orange zest. We then smell the flavors of green apple, lemon, grapefruit, as well as gooseberries on the finish, combined with notes of fresh hazelnut, honey, lime blossom and acacia. The finish is persistent, with a very subtle herbaceous touch of blackcurrant leaf. »

~ *Elos du Château Paladi 2021:*

VertdeVin 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. »

~ *Elos 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. »

~ *Elos du Château Paladi 2019:*