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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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2024 Vintage 2022 93/100 ♥

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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.

VertdeVin Magazine, n°23, July 2023 : 2023 Vintage 2022 90/100

"The wine has a pale lemon color. The nose is aromatic, fruity. It expresses notes of ripe yellow lemon, fresh orange zest, crushed green apple, fresh pineapple, grapefruit, white peach, white flowers, as well as smoky & chalky hints. On the palate, the wine offers roundness & juiciness. The attack is fragrant & unctuous, with notes of ripe stone & fresh pineapple. In the mid-palate, we find notes of tangy citrus fruits, floral & herbaceous hints, as well as a mineral touch on the finish. The acidity is lively & salivating, the finish is rather persistent, with tangy citrus notes."

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."

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

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 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*** * * ***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."

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	$\overline{\star} \star$
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	*