



## Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

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### *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 war, four towers to this bourgeois house.*

*In 2014, we decided to isolate the juice of this enclosed plot in the limestone-clay soil to create this vintage, in which Sauvignon Blanc reveals all the elegance of this terroir.*

- **Grape** : 100% Sauvignon Blanc
- **Vineyard surface** : 0 Ha 95 of old vines aged 45 years old
- **Soil** : Limestone-clay soil
- **Exposition** : South/South-West
- **Production** : ~ 5 000 bottles
- **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 herbicide.**
- **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** : 3- 4 years ; apogee during the first 3 years.
- **Winemaster's advice** : Served chilled at 12°C. It is the perfect match with starters, all fishes but also poultry or white meats.

POUILLY-FUMÉ

*Clos  
du  
Château Paladi*

DOMAINE  
MASSON-BLONDELET

*Harvested on argilo-calcareous soils, these old vines of Blanc Fumé (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.*

- **Silver Medal at Concours Mondial du Sauvignon 2018**

- **Wine Enthusiast, January 2018 : 93 Points, Editors' Choice** : « This wine comes from a small walled vineyard next to a townhouse with little towers, called locally in jest Château Paladi. Ripe with apple and lime fruits, the wine is crisply textured and balanced, with a flinty character. It is ready to drink. » R. Voss