



Domaine MASSON-BLONDELET SAS

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VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Pouilly-Fumé 'Tradition Cullus'

More than 60 years old vines in perfect conditions, an optimal weather and a close partnership between the winegrower and the copper for the choice of the oaks & toast. Here are the three conditions for a successful cuvée 'Tradition Cullus' only produced in the best vintages. Last bottled vintages are 2005, 2008, 2009, 2012, 2014, 2015, 2018 & 2020.

- **Grape** : 100% Sauvignon Blanc
- **Vineyard surface** : 1 Ha 50, **aged between 60 and 80 years old** oriented south/south-east
- **Soil** : Kimmeridgean marl (white clay and fossilised shells and oysters)
- **Production** : 4 000 to 8 000 bottles, depending on vintages
- **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** : Only the first juice is kept, after a cold settling, the juice starts its alcoholic fermentation in 600 liters (*demi-muid*) oak barrels, which one third is new. Maintained on very fine lees, which are stirred. The racking takes place one year after the harvest and the wine is bottled 18 to 24 months later after a maturation on the very fine lees in a blending stainless tank. Cold tartaric precipitation, sulphite rate in accordance with biodynamic principles : $\leq 100\text{mg/l}$, suitable for vegans.
- **Keeping** : up to 10 years ; wait at least the 3rd/ 4th year before starting to drink
- **Wine-master advice** : served chilled, around 12 °C alone or with fish, poultry, white meat, cheese (Chavignol, goat and sheep's cheese, Comté).



From our eldest vines, planted on Kimmeridgian marl, the cuvée « Tradition Cullus », in tribute to Michelle's great grandfather, is grown in oak barrels, which one third is new.

*This extraordinary rich, full and harmonious cuvée is the perfect match with an elaborate, rich or spicy cuisine or even with sweet and salty combinations. **Foie gras with russet apples, duck breast with caramelized pears and honey sauce, orange prawn, scallop with foie gras sauce** will be perfect matches with this cuvée.*



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VertdeVin, Magazine N°26, July 2024

2024 Vintage 2022 93-94/100

«The wine has a pale lemon-yellow color. The nose is complex and subtly spicy –expressing aromas of nutmeg, ground cloves, crushed coriander seeds and dried vanilla in the background. After aeration, we find aromas of toasted hazelnut, a smoky touch of wood, as well as a slight hint of caramel. The fruits on the nose are juicy and fleshy: we find crushed lemon, tangy apricot, white peach, grapefruit and gooseberries, combined with a gourmet touch of mango and honey, as well as a mineral hint of limestone and smoke. The floral notes on the nose are fragrant and slightly sweet –the wine expresses aromas of apple blossom, elderberry syrup and honeysuckle. The palate is tasty and expressive. The attack offers roundness, concentration and sweetness in the notes of yellow peach, crushed apricot, passion fruit and mango. Then, it expresses notes of flower honey, candied lemon peel, ripe lemon, lime jam and grapefruit. In the mid-palate, the wine expresses the enveloped spiciness (nutmeg, ground cloves, a touch of vanilla), as well as woody touches of toasted hazelnut, fresh and toasted wood in the background. The finish is honeyed, floral and mineral. The wine offers notes of chestnut honey, apple blossom, elderberry syrup, acacia, as well as a racy minerality (limestone and gunflint) with persistence. Beautiful salivating acidity, good bitterness on the finish and a long and complex finish. A wine to keep.»

2023 Vintage 2020 92/100

Wine Enthusiast, Reggie Solomon, October 2024

2024 Vintage 2022 93/100 ♥

« This joyful Pouilly-Fumé has perfumed aromas of brioche, golden apple, quince and peach blossom. A robust palate carries well-integrated orchard fruit and dried lemon peel to the finish which becomes more floral as it lingers. » Reggie Solomon

2023 Vintage 2020 93/100
2022 Vintage 2018 93/100
2020 Vintage 2015 93/100

Wines 2005 Sommeliers Guide, Edition Fleurus :

2005 Vintage 2001 17/20

«A vivid yellow colour with glints of gold. A nose combining hints of citrus fruits, a subtle oakyness and a tinge of minerality. The attack is just as mineral. The palate combines fatness and tonicity to perfection.»

Bettane & Desseauve Guide :

2016 Vintage 2012 15 / 20
2014 Vintage 2009 15,5 / 20
2013 Vintage 2008 15 / 20
2012 Vintage 2007
2005 Vintage 2002 8,5 / 10
2004 Vintage 2001 8 / 10

DECANTER Magazine July 2023 :

2023 Vintage 2020 96/100

(Outstanding)

« This wine is from a 1,5ha parcel on Kimmeridgian marl, the domaine's oldest vines at 60-80 years. Fermented in 600L French oak barrels then 12 months' maturation in oak and 12 months in stainless steel. The Cullus is made only in the best vintages. »

98/100 Jim Budd « Ripe stone fruit aromas, vibrant balancing acidity, good length. A powerful wine but still has freshness on the finish, with potential to age further. »

95/100 Natalie Earl « Crushed rocks, a toasty char and bags of honeysuckle and jasmine florals, pineapple peeping in, too. Well defined, excellent concentration, balanced by chalky minerality and an almond skin bitterness. »

96/100 Ben Llewelyn «Very flashy aromatics, high-toned and confident. Box, lemon verbena and thyme all make an appearance on a taut and lean and balanced palate. »

Le Point Wine Special Edition Sept. 5th 2003,

2003 Vintage 2000 15.5/20

« Toasted, coffee and oaky notes, powerful mouth, fatness, well-combined oakyness, length, not at its apogee yet. »

Le Guide des meilleurs vins de France

By La Revue du Vin de France : « the prestige cuvée Tradition Cullus has the body and the aromatic elegance of the greatest Sauvignons. »

2014 Vintage 2009 15,5 / 20
2013 Vintage 2008 16 / 20
2012 Vintage 2007 15,5 / 20
2010 Vintage 2006 16 / 20
2009 Vintage 2005 15,5 / 20
2008 Vintage 2003 17 / 20
2007 Vintage 2003 15,5 / 20
2006 Vintage 2002 9 / 10

2014 by « La Revue du Vin de France » :

« T. Cullus 2009, with exotic aromas, needs a full color cuisine. »

2013 by « La Revue du Vin de France » :

« T. Cullus 2008 is characterised by white truffle aromas, more precise and sappy than the 2007. A not-to-be-missed duo » (with the cuvée Les Pierres de Pierre).

2008 by « La Revue du Vin de France » :

« T. Cullus 2005, dense, fleshy, held by noble vines ... The vintage 2003 reveals notes of white truffle. »

Eric Mancio, Mes Meilleurs Vins Au Meilleur Prix (My best wines at the best price) :

« Pouilly Fumé T. Cullus 1999, a wine with a great aromatic richness, a very noble structure and a high standard with flavours marked by the terroir. A wine with good ageing capacity that one starts to fully appreciate after 5 or 6 years. »