



## Domaine MASSON-BLONDELET SAS

1, rue de Paris - 58150 POUILLY-SUR-LOIRE, France  
Tel 03 86 39 00 34 - Email : [info@masson-blondelet.com](mailto:info@masson-blondelet.com)

[www.masson-blondelet.com](http://www.masson-blondelet.com)

---

VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

---

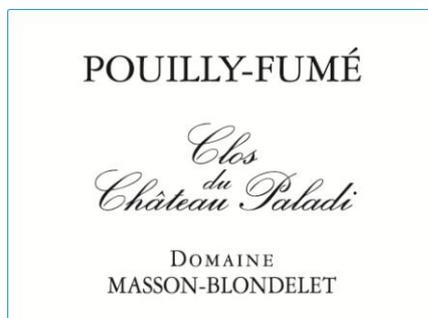
### Pouilly-Fume 2014

#### *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 weed-killer.**
- **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 two years.
- **Winemaster's advice** : Served chilled at 12°C. It is the perfect match with starters, all fishes but also poultry or white meats.



*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.*

**Coup de Cœur of the Hachette Guide 2017 – ★★** : *“The Masson-Blondelet family is a regular of the Guide. It provides us with a superb Pouilly-Fume made on a plot of old vines located at the heart of the village where raises a building called Château Paladi. In the glass, this wine presents a beautiful floral composition (rose, poeny), embellished by vegetal touches and peach bush notes. Very harmonious, the palate associates intensity and elegance to perfection.”*