

LOIRE

POUILLY-FUMÉ: DOMAINE MASSON-BLONDELET CLOS DU CHATEAU PALADI

Domaine Masson-Blondelet

TASTING NOTES

Peach aromas on the nose, soft and round with a refreshing acidity. Made from a plot in the locally called 'Château Paladi', in Pouilly, a four-towered bourgeois house.

WITH FOOD

Fish, Cheese

VINTAGE 2022

REGION Loire

APPELLATION Pouilly-Fumé

GRAPES 100% Sauvignon Blanc

KEEPING Drink within 4 to 5 years of bottling.

VINIFICATION From a small plot of 45 year old vines. 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.

VITICULTURE Vegan

BOTTLE 75cl

VOLUME 13.5%



DOMAINE MASSON-BLONDELET

The family Masson Blondelet invariably produces top Pouilly Fumé wines, and is always in the leading group of producers year after year. Both the Villa Paulus and Cullus have always been classy and consistently excellent offerings, the truest expression of the Sauvignon grape.