

LOIRE

POUILLY FUME: DOMAINE MASSON-BLONDELET TRADITION CULLUS

Domaine Masson-Blondelet

TASTING NOTES

From over 60 years old vines in perfect condition, this cuvée is only produced in the best vintages. So rich and powerful. Compelling after-taste. Such an experience.

WITH FOOD

Chicken, Duck, Seafood

VINTAGE 2022

REGION Loire

APPELLATION Pouilly-Fumé

GRAPES 100% Sauvignon Blanc

KEEPING Drink within 10 years of bottling.

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.

VITICULTURE Vegan

BOTTLE 75cl

VOLUME 13.0%



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.