

LOIRE

POUILLY FUME: DOMAINE MASSON-BLONDELET VILLA PAULUS

Domaine Masson-Blondelet

TASTING NOTES

Delicate and lively, with fresh acidity and aromas of grapefruit. Flinty, with a long finish of citrus notes and a persistent aftertaste - best paired with seafood or goat cheese. A classy wine, consistently excellent year after year.

WITH FOOD

Fish, Cheese

VINTAGE 2022/2023

REGION Loire

APPELLATION Pouilly-Fumé

GRAPES 100% Sauvignon Blanc

KEEPING Drink within 5 to 6 years of bottling - Drinking exceptionally well now.

VINIFICATION Immediate destemming and press after harvest to avoid skin contact or oxidation. Very gentle press in pneumatic press, fermentation in stainless steel tanks after cold settling, long ageing on very fine lees to enhance texture and youth character, no malolactic fermentation.

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.