



Domaine MASSON-BLONDELET SAS

1, rue de Paris

58150 POUILLY-SUR-LOIRE

Tel (+33) 386 39 00 34 - www.masson-blondelet.com

VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Pouilly-Fumé 'Les Angelots'

- **Grape** : 100% Sauvignon Blanc
- **Vineyard surface** : 5 Ha, aged between 18 and 35 years old
- **Soil** : Portlandian limestone
- **Exposition** : South-south east
- **Production** : Between 32 and 36 000 bottles depending on years
- **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** : Up to 4 years, apogee around the 2nd year.
- **Wine-master's advice** : Served chilled at 12°C. It is ideal alone as an aperitif. It is the perfect match with seafood, all fishes (raw, cooked, grilled or smoked) but also with poultry or white meats. It is also great with cheeses, particularly goat cheeses.



Tasting notes : Quoted from The Times, Nov. 2006, "Les Angelots" 2005 among "100 winter wines", Jane MacQuitty :

*"This **splendid, smoky, thrilling** 2005 pouilly-fumé, stacked with lots of **gorgeous, ripe, mineraly**, limestone and flint soil-derived fumé, or gun-flint flavours, for which the appellation is renowned, is a delight. Masson-Blondelet is **one of the top ten or so growers** in Pouilly-sur-Loire, and a good pouilly-fumé such as this makes a great winter but with **fishy starters**, including **smoked fish** and even **oysters** for a **real festive treat**".*



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Pouilly-Fumé 'Les Angelots' 2013

'Concours des Grands Vins de France' in Mâcon :

2014	Vintage 2013	Gold Medal
2013	Vintage 2012	Gold Medal
2006	Vintage 2005	Bronze Medal
2005	Vintage 2004	Bronze Medal
1998	Vintage 1997	Silver Medal
1997	Vintage 1996	Gold Medal
1995	Vintage 1994	Silver Medal
1994	Vintage 1993	Bronze Medal
1993	Vintage 1992	Silver Medal
1989	Vintage 1988	Bronze Medal
1988	Vintage 1987	Grand Prix

Bettane+ Desseauve Guide:

2015	Vintage 2013	15 / 20
2005	Vintage 2003	7 / 10
2004	Vintage 2002	7 / 10
2003	Vintage 2001	8 / 10
2002	Vintage 2000	9 / 10
2001	Vintage 1999	6 / 10
2000	Vintage 1998	6 / 10
1999	Vintage 1997	3 glasses
1998	Vintage 1995	3 glasses

Hachette Guide:

2010	Vintage 2008	quoted
2009	Vintage 2007	quoted
2007	Vintage 2005	★ ★
2006	Vintage 2004	quoted
2005	Vintage 2003	★ ★
2004	Vintage 2002	quoted
2003	Vintage 2001	★
2000	Vintage 1998	★
1999	Vintage 1997	★ ★
1998	Vintage 1996	★ ★

'Le Guide des meilleurs vins de France' :

« *Les Angelots 2013 seduce by its precision and and sober but delicious character* »

2015	Vintage 2013	14 / 20
2014	Vintage 2012	14 / 20
2013	Vintage 2011	13,5 / 20
2012	Vintage 2010	14 / 20
2011	Vintage 2009	14 / 20
2010	Vintage 2008	14 / 20
2009	Vintage 2007	13,5 / 20
2008	Vintage 2006	13,5 / 20
2007	Vintage 2005	14,5 / 20
2006	Vintage 2004	7 / 10

Gault & Millau :

« *A fond mouth with flower aromas in the nude. Good minerality.* »

2015	Vintage 2013	15 / 20
2014	Vintage 2012	14,5 / 20
2013	Vintage 2011	14,5 / 20
2012	Vintage 2010	15,5 / 20 ♥
2010	Vintage 2008	15 / 20
2009	Vintage 2007	16 / 20
2008	Vintage 2006	17 / 20
2005	Vintage 2004	86 / 100
2004	Vintage 2003	88 / 100
2003	Vintage 2002	88 / 100
2002	Vintage 2001	88 / 100

'Le Guide des meilleurs vins à moins de 20€' :

« *A good classic of the appellation grown on limestones. Nicely fruity with hints of ripe exotic fruits, the freshness of the vintage gives a tasty Pouilly Fumé. Easily accessible.* »

2014	Vintage 2012	14,5 / 20
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DECANTER, 90/ 100 , April 2014, **Les Angelots 2012** : « *Floral, smoky, citrus nose. Full-bodied and compact. Citrus and minerals. Spicy and quite long.* »

Le Point, Sept 9th 2010 : Wine Special Edition, Jacques Dupont wrote : « *Les Angelots 2009. Box tree, floral, vibrant in mouth, so sauvignon, simple, accessible, well-balanced. 14/20* » + **Le Point, 05.09.2013** : **Les Angelots 2011** ★ ★ ★ ♥

Cuisine & Vins de France, Sept-Oct. 2006 : **A selection of 51 wines in the Loire Valley.** « *[...] The now classic Pouilly-Fumé Les Angelots is, as usual, centred on freshness, with delicacy in addition.* »

The Times, Nov. 2006, « **Les Angelots** » 2005 **parmi** « **100 winter wines** » Jane MacQuitty wrote:

« *This splendid, smoky, thrilling 2005 pouilly-fumé, stacked with lots of gorgeous, ripe, mineraly, limestone and flint soil-derived fumé, or gun-flint flavours, for which the appellation is renowned, is a delight. Masson-Blondelet is one of the top ten or so growers in Pouilly-sur-Loire, and a good pouilly-fumé such as this makes a great winter but with fishy starters, including smoked fish and even oysters for a real festive treat* ».

'Concours Général Agricole de Paris' 2007 : Vintage 2006 Gold