



Domaine MASSON-BLONDELET SAS

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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** :
 - ~ Since 1980 : **abandonment of chemical fertiliser** on all of our vines.
 - ~ Since 2002 : **abandonment of herbicide** on all 21 Hectares of vines.
 - ~ Since 2006 : **abandonment of insecticide** on all 21 Hectares of vines.
 - ~ Mildew control : we use the bare minimum of fungicide, but not only copper, which we think the accumulation in the soils would be harmful for them in the long term.
 - ~ Rainwater collection to fight mildew with demineralised water and thus reduce as much as possible the dose used.

The vines are lightly hoed and regularly **tilled by hand**. Only organic amendments officially agreed for Organic Farming are used at the end of autumn. **Treatments are reduced to bare necessities** in order to protect fauna and soils, which are crucial for an appropriate development of the vegetation.

- **Vinification** : fermentation in stainless steel tanks after cold settling, long conservation on very fine lees, cold tartaric precipitation, no malolactic fermentation, sulphite rate in accordance with biodynamic principles : $\leq 100\text{mg/l}$, suitable for vegans.
- **Keeping** : 4 to 5 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 fish (raw, cooked, grilled or smoked) but also with poultry or white meat. It is also great with cheese, particularly goat cheese.



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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WINE ENTHUSIAST,

January 2018 : Editors'Choice 92/100

Les Angelots 2017: «Based in Pouilly-sur-Loire, this producer has crafted a full, rich wine. With its touch of toastiness and a smoky edge, the wine is full of ripe citrus fruit that is cut with zesty acidity. Drink from 2019.»
Roger Voss

January 2016 : Editors'Choice

Les Angelots 2014, 92/100 : «The hard limestone and chalk soil has given this wine its distinctive minerality and wonderful acidity. Rich and juicy, it has intense yellow and green fruits that are laced with lime acidity. The wine has depth with concentrated fruitiness. Drink from 2017.»
R.Voss

January 2006 : Editor's Choice

Les Angelots 2004, 91/100

Bettane + Desseauve Guide:

«Les Angelots brings its energy and its maturity.»

2016	Vintage 2014	commended
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

'Le Guide des meilleurs vins à moins de 20€', from La Revue du Vin de France :

«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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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	★★

Gault & Millau :

"Vegetal, humid, blackcurrant leaf, the palate is marked by bitter saline tastes but more present, the vegetal dimension coats the palate, vetiver and green tea in length. Wine-tasting in August 2015."

2016	Vintage 2014	14,5 / 20
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 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

'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

DECANTER, April 2014 :

«Floral, smoky, citrus nose. Full-bodied and compact. Citrus and minerals. Spicy and quite long.»

2014	Vintage 2012	90 / 100
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