



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.



*"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**".*

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



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Concours Mondial du Sauvignon :

2021	Vintage 2020	Silver Medal
2019	Vintage 2018	Silver Medal

WEIN PLUS

Les Angelots 2019 : 88/100 :

« Tart, somewhat floral and dried vegetal pome fruit scent with a hint of paprika, quite clear mineral notes and still yeasty nuances. Clear, firm, elegantly fruity juice, light ethereal notes, floral and herbaceous notes, elegant acidity, has a grip, smoky mineral notes, good persistence, fairly creamy, chalky nuances, a hint of red berries, very good, again quite firm finish. »

International Wine Challenge 2020:

Les Angelots 2019: 88/100,

« Ripe rounded palate with stone fruit & subtle herbaceous streak. »

Bettane + Desseauve Guide :

« Les Angelots is a great success. »

2020	Vintage 2018	15,5 /20
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

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 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

WINE ENTHUSIAST - Roger Voss

2021 Vintage 2020 91/100

« From hard chalk subsoil, this wine shows tight acidity pitted against ripe white fruits. The wine's young texture is a sign of aging potential. With balanced freshness and brightness, the wine will be ready from 2023 »

2020 Vintage 2019 91/100

« Dense chalk soil has produced this structured, tight wine. It is crisp and taut, bringing out tense acidity as well as strong minerality. This wine demands long-term aging. Drink from 2022. »

2019 Vintage 2018 91/100

2018 Vintage 2017 92/100 Editor's Choice

2016 Vintage 2014 92/100 Editor's Choice

2006 Vintage 2004 91/100 Editor's Choice

Le Point " Spécial Vins " Jacques Dupont :

09.2019 Vintage 2018 15 /20

09.2013 Vintage 2011 ★★★ ♥

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 lenght. 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

'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