



Domaine MASSON-BLONDELET SAS

1, rue de Paris - 58150 POUILLY-SUR-LOIRE, France
Tel +33 386 39 00 34 - Email : info@masson-blondelet.com
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** :
 - ~ 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** 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**".*



Domaine MASSON-BLONDELET SAS

VIGNERONS PAR PASSION DEPUIS 7 GENERATIONS

Pouilly-Fumé 'Les Angelots'

Concours Mondial du Sauvignon :

2021	Vintage 2020	Silver Medal
2019	Vintage 2018	Silver Medal

Wein Plus :

2020 Vintage 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 :

2020 Vintage 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

Wine Enthusiast, January 2023 :

2023 Vintage 2021 88/100

« Fresh, zesty and with layers of citrus and crisp acidity, this is an easy-going wine. It is light, bouncy and vibrant. Drink now. » Roger Voss

2022	Vintage 2020	91/100	
2020	Vintage 2019	91/100	
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

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
------	--------------	--------