



Domaine MASSON-BLONDELET SAS

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VINEGROWERS & WINEPRODUCERS FOR 14 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**".*



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Vintage 2024 not rated for the moment.

VertdeVin Magazine, n°26, summer 2024 :

2024 Vintage 2023 91/100

"The wine has a pale lemon yellow color. The nose is gourmand, fruity and expresses notes of ripe yellow peach, juicy apricot, crushed green apple, green pear, as well as lemon, grapefruit, passion fruit, gooseberries, a mineral touch of limestone rock and a slightly sweet floral scent (acacia, apple blossom), as well as flower honey. The palate is expressive and savoury, ripe and gourmand. In the attack, we find notes of yellow peach, apricot and passion fruit. In the mid-palate, complemented by flavors of ripe lemon, candied lemon peel, grapefruit, honey and flowers (acacia, apple blossom). The finish is tangy, sapid and mineral. We find notes of gooseberry, limestone, a touch of smoky flint, as well as citrus jam (which adds bitterness, but not a touch of sweetness) on the persistence. A savoury wine, with density and lovely freshness."

2023 Vintage 2022 89/100

Le Point "Spécial Vins" Jacques Dupont :

2023 Vintage 2022 92/100

"Pomelo, menthol note, fresh, tasty & complete on the palate."

2019 Vintage 2018 15/20

2013 Vintage 2011 ★★ ★ ♥

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."

Concours Mondial du Sauvignon :

2021 Vintage 2020 Silver Medal

2019 Vintage 2018 Silver Medal

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 ★★

Wine Enthusiast :

2024 Vintage 2022 92/100

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

2023 Vintage 2021 88/100

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

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

'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

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