Domaine MASSON-BLONDELET SAS



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VIGNERONS PAR PASSION DEPUIS 7 GÉNÉRATIONS

Pouilly-Fumé 'Les Angelots'

- **Grape**: 100% Sauvignon Blanc

- Vineyard surface: 5 Ha, aged between 18 and 35 years old

Soil : Portlandian limestoneExposition : 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: ≤ 100mg/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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Pouilly-Fumé 'Les Angelots'

Wine Enthusiast, Reggie Salomon, October 2024

2024 Vintage 2022 92/100

"This wine has impressive stamina and depth. A lovely core of golden apple is wrapped in perfumed aromas of white peach, baby's breath, lilac and lemon zest. Somewhat creamy in texture, the wine has midpalate concentration that seems to never end on the long finish."

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

Vert de Vin Magazine n°23, July 2023:

2023 Vintage 2022 89/100

"The wine has a pale lemon colour with green reflections. The nose offers freshness, acidity, as well as a refined mineral touch. It expresses notes of lemon, lime zest, grapefruit, gooseberry, passion fruit, as well as cut grass & apple blossoms. On the palate, the wine is straight, tangy, with a fragrant attack. It expresses notes of ripe citrus fruits, gooseberries & apple blossoms. There is also a mineral touch of limestone, complemented by a subtle salinity. The finish is moderately persistent & combines a certain roundness with salivating acidity, notes of fresh citrus fruits & a good bitterness."

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."

Bettane + Desseauve Guide:

« Les Angelots is a great success. »

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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

Concours Mondial du Sauvignon :

2021	Vintage 2020	Silver Medal
2019	Vintage 2018	Silver Medal

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 ★★★ ♥

VINOUS, Rebecca GIBB, MW, July 2023:

2023 Vintage 2022 86/100

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

International Wine Challenge 2020:

2020 Vintage 2019 88/100 "Ripe rounded palate with stone fruit & subtle

DECANTER, April 2014: « Floral, smoky, citrus nose. Full-bodied and compact. Citrus and minerals. Spicy and quite long. »

2014 Vintage 2012 90/100

Gault & Millau:

herbaceous streak."

"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

Hachette Guide:

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

Le Guide des meilleurs vins de France :

"Les Angelots 2013 seduce by its precision and sober but delicious character"