



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** : The vines are regularly tilled to oxygenate the ground, pruning is short, organic philosophy : ***No use of chemical fertiliser, nor insecticide, nor weed-killer.***
- **Vinification** : Immediate destemming and immediate press after harvest to avoid skin contact or oxidation. Very gentle press in our pneumatic press, fermentation in stainless steel tanks after cold settling, long conservation on very fine lees to enhance texture and youth character, no malolactic fermentation.
- **Keeping** : Up to 4 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 fishes (raw, cooked, grilled or smoked) but also with poultry or white meats. 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**".*