

Mark Angeli

Domaine de la Sansonniere

Mark Angeli is one of the best wineries in the appellation and getting better all the time.

The estate was already included in the first edition of this guide even though Angeli had not long given up his activities in the construction industry to buy a few hectares of vineyards and had only two harvests to his credit. Nineteen ninety-four was mark's fifth vintage, and he has continued to exceed the expectations of observers year after year. The Angeli property is thoroughly biodynamic and the grapes are harvested to a schedule that continues into early December. The old-fashioned horizontal press is yet another of the factors that contribute to the vibrant, powerful character of the estate's wines. One of Angeli's latest madcap whims was plant a small plot on the coteaux du Layon with a slope of 45 degrees in ungrafted Chenin stock. The vines are planted as many as 40.000 to hectare with the result that each plant is only 50 centimetres away from its neighbour. But mark is worried not only about the quality of his concentrated wines. He takes just as much trouble over his straightforward Gamay. In 1993, thanks to yields as low as 20 hectolitres per hectare, he obtained a full bodied muscular wine in the best tradition of this rising star of Anjou.

Mark Angeli : « La lune »



This wine has ripe aromas of honey, citrus and apricots. The balanced structure and long finish give you with a powerful wine to enjoy on its own as an aperitif or dessert. It also makes an excellent accompaniment to light desserts, many cheeses, and the occasional rich and creamy seafood dish.