

# CARILLON D'ANGÉLUS 2019

*Saint-Emilion*

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## Tasting comments for the 2019 vintage

Deep-coloured with aromas of ripe, fresh fruit on the nose enhanced by subtle oak notes.

Already mellow on the palate, the wine reveals a good tannic structure underpinned by pleasant acidity, a key factor for good ageing potential.

2019 Blend: 90% Merlot, 10% Cabernet Franc

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<i>Surface area and soils</i>	17 designated hectares (42 acres), the plots of which are planted on 3 types of soils: <ul style="list-style-type: none"><li>- one made up of cold, late-ripening clay,</li><li>- one made up of warmer clay, sand and limestone,</li><li>- one made up of faster-draining and earlier-ripening soils</li></ul>
<i>Density of plantation</i>	6,500 to 8,500 vines per hectare depending on the soil characteristics
<i>Grape composition</i>	90% Merlot, 5% Cabernet Franc and 5% Cabernet Sauvignon
<i>Pruning</i>	Mostly Double Guyot “Bordelaise”, but adapted according to the age, vigour and structure of each vine, carefully respecting the flow of the sap.
<i>Winemaker and Œnologist</i>	Hubert de Boüard de Laforest
<i>Vinifications</i>	In inverted tronco-conical stainless steel vats. Vat-filling and extraction work using gravity-flow <ul style="list-style-type: none"><li>- A cold soak at 8°C</li><li>- Temperature of alcoholic fermentation up to 28°C</li><li>- Post-fermentation maceration at 28 to 30°C, for 1 to 3 weeks</li></ul>
<i>Barrel-filling</i>	50% as the wine is run off the skins and 50% after the malo-lactic fermentation
<i>Ageing</i>	16 months in fine grain French oak barrels with medium char, of which 60% are new and 40% second-fill barrels