

# CHÂTEAU ANGÉLUS

## 2019

*Saint-Emilion Premier Grand Cru Classé « A »*

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### Tasting comments for the 2019 vintage

A brilliant, intense, almost dark purple colour. The cornerstone on which this vintage is built is its great aromatic purity. Black fruit and wild cherry notes come bursting to the fore, while the oak is already completely integrated.

The attack on the palate is suave, while the smooth, round and enveloping tannins are cashmere-like in texture. The finish, thanks to the homogeneously high quality of the Cabernet Franc, displays notes of spice and menthol, together with lovely freshness and tension. This wine is the mirror-image of the Angéus terroir: chiselled and precise. It also offers immediate tasting appeal, which complements well the wine's elegant style. This is a wine that will go down as one of the great Angéus vintages.

2019 Blend: 60% Merlot, 40% Cabernet Franc

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## CHÂTEAU ANGÉLUS

*Saint-Emilion, Premier Grand Cru Classé « A »*

<i>Surface area</i>	27 hectares (66 acres)
<i>Location</i>	South-facing slope of Saint-Emilion, on the famous “foot of the slope
<i>Soils</i>	Clay-limestone on the upper part; clay, sand and limestone as the slope goes down
<i>Density of plantation</i>	6,500 to 8,500 vines per hectare depending on the soil characteristics
<i>Grape composition</i>	53% Merlot, 46% Cabernet Franc, 1% Petit Verdot
<i>Average age of the vines</i>	38 years
<i>Pruning</i>	Mostly Double Guyot “Bordelaise”, adapted according to the age, vigour and structure of each vine, carefully respecting the flow of the sap.
<i>Winemaker and Oenologist</i>	Hubert de Bouïard de Laforest
<i>Vinifications</i>	in oak and stainless steel vats for the Merlot, in concrete vats for the Cabernet Franc - A cold soak at 8°C for some vats, depending on the characteristics of the grapes, for 4 days to one week - Temperature of alcoholic fermentation up to 28°C - Post-fermentation maceration at 28 to 30°C, for 1 to 3 weeks
<i>Barrel-filling</i>	as the wine is run off the skins
<i>Ageing</i>	from 20 to 22 months - in new fine grain French oak barrels with medium char for the Merlot and a part for the Cabernet Franc; - in 30hl foudres for some of the Cabernet Franc, selected for the especially subtle character of its aromas