



CARILLON



d'ANGELUS

2019

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*Saint-Émilion*



This 2019 vintage turned out to be easier to manage than the 2018, which was a vintage that ended up superbly but which caused worries and tensions. In this vintage, the Merlot has given our wine an opulent texture and succulent fruit, while our Cabernet Franc has brought freshness and tension. 2019 will go down as one of the very top vintages made by the estate. It possesses the depth, balance, tension and energy to be a vintage of great complexity and have an ageing potential worthy of the greatest years.

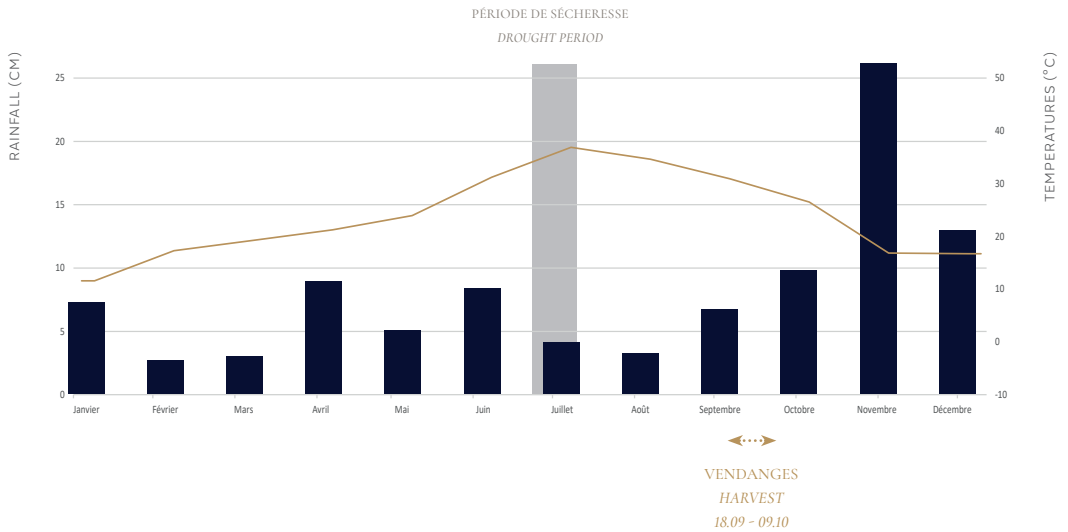
And yet, it wasn't all easy. There was the danger of frost in April and then heavy rainfall. From the month of June on, the sunshine worked its magic, and then a period of drought followed, though without extreme temperatures, except for three or four days when there were highs of 35 and 36 degrees. But the nights were relatively cool, which allowed the vines to take a breather. The harvest took place in perfect fine and sunny weather conditions. The picking was spread out between the dates of 18th September and 9th October when the last of the Cabernet Franc was brought in. Some rain showers a few days before the harvesting began proved extremely beneficial, enabling the grapes to gain enhanced balances and become more air-light and supple, while keeping their structure.

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.

**BLEND** 90% Merlot, 10% Cabernet Franc

**HARVEST** September 18th to October 9th

# WEATHER CONDITIONS



Pluviométrie  
Rainfall

Températures moyennes  
Average temperatures

# CHAI CARILLON INNOVATION & ENVIRONMENT

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Technical, environmental and aesthetic considerations were given equal importance in the design of this state-of-the-art winery, which has been equipped with the finest wine-making tools.

The 4,400 m<sup>2</sup> winery building, set among 3.3 hectares (8.1 acres) of land, is half-underground and features a green roof. The new facilities include a harvest reception area with a laser optical sorting line, a vinification room, a cellar for the malolactic fermentation and a barrel cellar. The vinification cellar with its 18 inverted tronconical vats, inspired by the winemaking techniques at La Fleur de Bouïard in Lalande de Pomerol, features a vat-filling system using hoists and a vat elevator, allowing 100% gravity-flow.

Nitrogen-generating equipment provides permanent protection for the wines and controls oxygen levels both during the vinification and the ageing process.

Photovoltaic solar panels enable the production of a part of the electricity needs for the functioning of this new winery.

The building has received BREEAM (Building Research Establishment Environmental Assessment Method) certification, the British equivalent of HQE (Haute Qualité Environnementale/High Environmental Quality).

The pursuit of ever more rigorous standards and enhanced performance commits Carillon d'Angelus to active R & D undertakings, from the vines to the cellars, from the development of vine-growing techniques to the invention of new approaches.

**ANGELUS**

Château Angelus 33330 Saint-Émilion  
[angelus.com](http://angelus.com)