



CARILLON



d'ANGELUS

2022

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### *Saint-Émilion*



After a mild and dry winter, bud-break in the vines took place at an early date and during a period of spring frosts, which were kept at bay by carefully-adapted anti-frost strategies across the whole of the vineyard. A mild spring followed with intermittent rainstorms which delivered just the right amount of water to the vines and soils. Fruit set went quickly and in excellent conditions and promised an abundant crop. When the hot, dry summer weather arrived, substantial adjustments were made to the cover crops in the rows, which enabled soil water evaporation to be kept down and the moisture and cool temperatures of the clay soils to be maintained up till the end of August, in spite of the high temperatures. The vines never lacked water throughout the summer, and at the end of August, two night-time storms brought a total of twenty millimetres of rain, which provided some relief for the vines and replenished the soils.

The summer of 2022 bore an incredibly close resemblance to those great summers that followed the Second World War, and which produced the outstanding 1945, 1947 and 1949 vintages. In mid October, the vine, that astonishing Mediterranean plant, still displayed a deep green colour, demonstrating its perfect adaptation within the great vine-growing terroirs.

The wine shows a lively, bright and deep colour. A precise, intensely aromatic nose offers fresh red berry and black fruit notes enhanced by spicy, floral and delicate Cabernet Franc aromas.

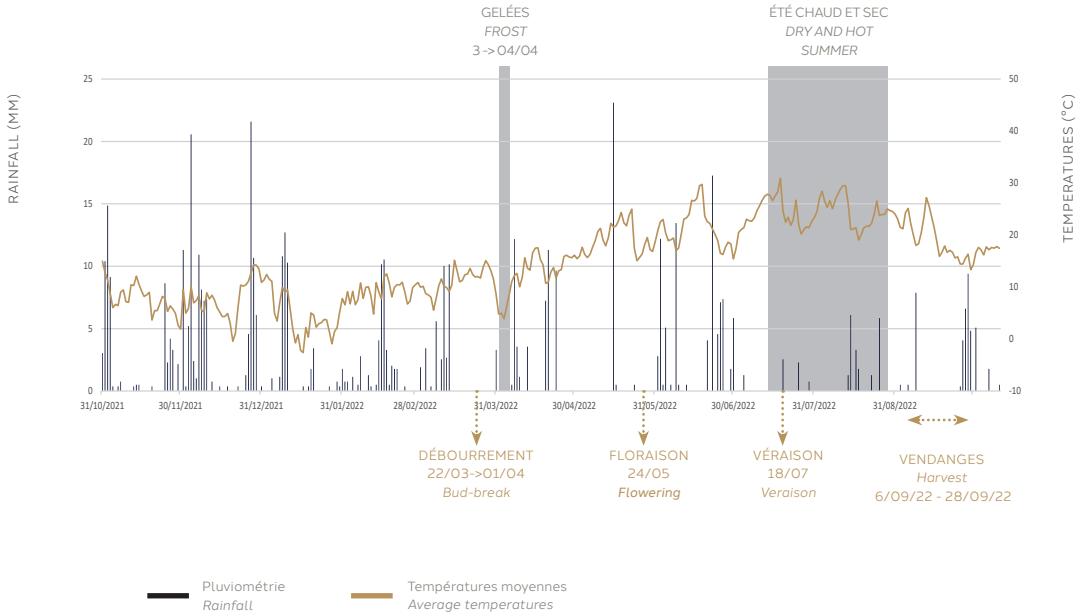
On the palate, the wine is long and precise and maintains great freshness thanks to the pH levels in the Merlot, which were especially well-controlled this year.

The finish is long, precise, taut and flavoursome.

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

**HARVEST** September 6th to 28th

# WEATHER CONDITIONS



# 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 Boüard 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