



CARILLON



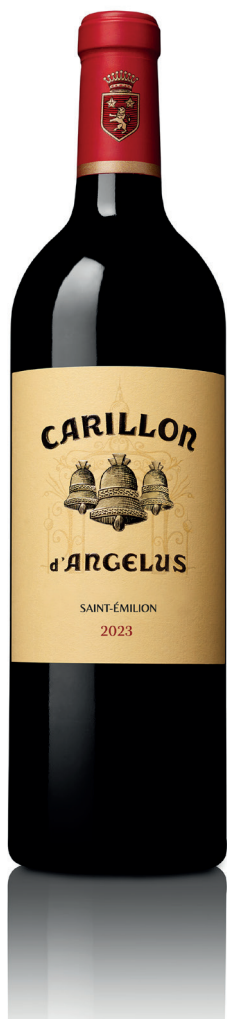
d'ANGELUS

2023

CARILLON D'ANGELUS

2023

Saint-Émilion



The mild spring, with its frequent rainfall, led to significant pressure from downy mildew, severely testing the winegrowers. This constant pressure meant that intense mechanical and preventive work was needed to save the harvest and bring it to ripeness. This was followed by a dry, sunny period, ideal for flowering and heralding a generous vintage. During the summer, which was cool and interspersed with thunderstorms, the vines were never short of light or water. Through rigorous and constant preventive measures, the threat of disease was brought completely under control. After several weeks of tasting berries, the fateful moment came: the Merlot harvest started on September 14 on the earliest-ripening terroir. Merlot picking continued until September 25, so that each plot could be harvested and vinified at just the right ripeness and with perfect balance.

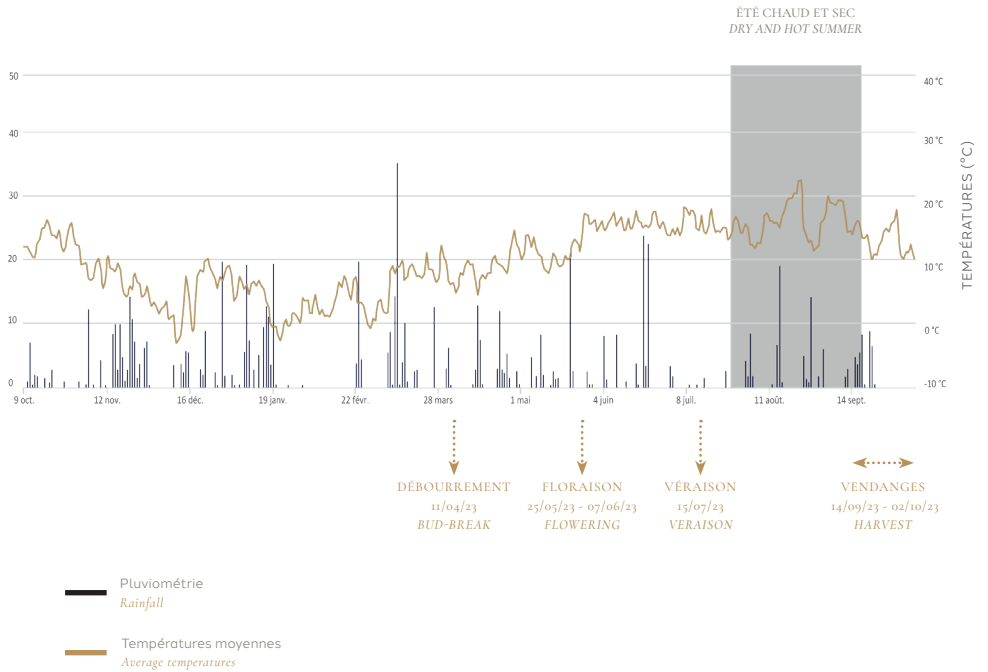
Lively and bright in colour. Scents of red fruit on the nose, fresh and complex, lead to delicate spicy and floral notes.

The palate, dominated by the tension and balance of the Merlot, is energetic, aromatic and long-lasting, driven by the freshness of the Merlot and the refined tannins.

BLEND 90% Merlot, 10% Cabernet Franc

HARVEST September 14 to October 2

WEATHER CONDITIONS



CHAI CARILLON INNOVATION & ENVIRONMENT



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 m² 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

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angelus.com