

ANGELUS



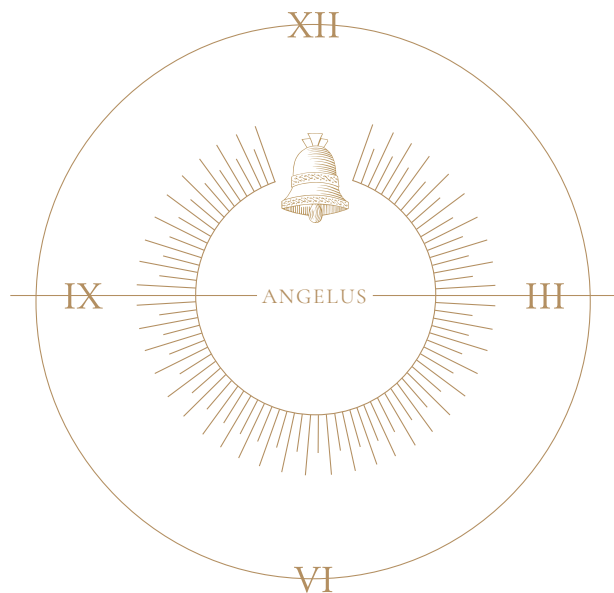
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ON OUR
ANCESTOR'S LAND

« Here in Saint-Emilion at Angelus on our ancestors' land, vines and wine are like a religion, a passion shared by the whole family... »



THE HISTORY OF A NAME

7.0 a.m., midday, 7.0 p.m., 7.0 a.m., midday, 7.0 p.m. and so on.
In some country places, the local church bell tower still rings the angelus peal.

The origins of the angelus peal and the associated prayer is often ascribed to a Papal order issued by Callistus III after Christian armies repelled the Turks on 21st July 1456. As a sign of thanks for divine intervention, all the bells in Christendom were to ring every day in the morning, at midday and in the evening, calling people to prayer.

Over the centuries at 7.0 a.m., midday and at 7.0 p.m. the angelus bell cadenced the days' work. In the fields and villages, women and men stopped their labours to pray. "The Angelus", the magnificent well-known work by the great French impressionist painter, Jean-François Millet immortalised this moment of prayer.

Château Angelus is situated in a natural amphitheatre, where sounds are amplified. Its name derives from the very old plot of vines located here, where the vine workers could hear the angelus bells of the three neighbouring churches ringing at the same time.

The bell on the Château Angelus label recalls the call to prayer and the moment of devotion.



L'ANGÉLUS, JEAN-FRANÇOIS MILLET, MUSÉE D'ORSAY

EIGHT GENERATIONS OF HISTORY ...

Michel de Boüard, historian, chartist and rector of the Academy of Caen explored the origins of his family. The earliest reference he found to his family tree was with Georges Boüard, born in 1544, a Bourgeois and Jurat of the city of Bordeaux.

At the end of the 18th century in 1782, Jean de Boüard de Laforest, a King's bodyguard, settled in Saint-Emilion. His daughter, Catherine-Sophie known as Sophie de Boüard de Laforest, married Charles Souffrain de Lavergne in 1795 and set up home on the Mazerat estate, which belonged to her husband.

At the beginning of the 20th century, Maurice de Boüard de Laforest inherited the estate. He extended it, adding in particular a 3-hectare (7½-acre) enclosure named Angelus in 1920. He left it to his sons in 1945.

Jacques and Christian de Boüard de Laforest continued their father's work and that of previous generations. They ran the estate until 1985, when Hubert de Boüard de Laforest took over and was joined in 1987 by Jean-Bernard Grenié, then by Stéphanie de Boüard-Rivoal in 2012.

Less than a kilometre from the famous Saint-Emilion bell tower, situated on the much-vaunted south-facing "foot of the hill", Angelus has been the life work of eight generations of the Boüard de Laforest family.



... BUILDING A WINE'S REPUTATION

In the first-ever classification of Saint-Emilion wines in 1954, Château Angelus was a Grand Cru Classé. Already at the time, it benefited from a solid reputation, which helped it survive the Bordeaux wine crisis of 1973 and take part in the oenological renewal of the 1980's. This was the context in which Hubert de Boüard de Laforest, a graduate oenologist from Bordeaux University, took advantage of this marvellous wine's illustrious past, while being resolutely turned towards the future, and launched and continued to implement an ambitious, innovative policy in favour of achieving excellence in wine growing and making.

Since then, he has constantly challenged practices and techniques for the benefit of his land and the unique characteristics of the wines grown on it, making Château Angelus one of the foremost properties in its appellation area.

Recognised throughout the world as one of the major Bordeaux names, Château Angelus represents the devotion of a family and its team of professionals, focussed on achieving excellence and highlighting the matchless nature of its terroir. Together, they combine their loyalty to traditional methods with continuously improving technology both in the vines and the cellar to get the very best out of each harvest and every vintage.



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STÉPHANIE de BOÛARD-RIVOAL



ANGELUS IS HENCEFORWARD HELMED
BY STÉPHANIE DE BOÜARD-RIVOAL,
SHE REPRESENTS THE EIGHTH
GENERATION OF THE BOÜARD DE
LAFORÉST FAMILY.



STÉPHANIE DE BOÜARD-RIVOAL, THE THIRD WOMAN TO RUN THE ESTATE FOR THE PAST 250 YEARS

Angelus has been the life work of eight generations of the de Boüard de Laforest family. Taken to the highest rank by Hubert de Boüard, who ran the estate for over 30 years, Angelus is currently managed by his daughter, Stéphanie de Boüard-Rivoal, the third woman to run the estate in over 250 years. She has brought new impetus to the estate, imprinting a bold vision to the Domain's management.

Over the past few years, Stéphanie de Boüard-Rivoal has been leading the acquisition of new vineyards; she has also given very special attention to Carillon d'Angelus, setting unprecedented ambition for this cuvee.

At the head of Angelus, Stéphanie de Boüard-Rivoal has sought to develop the family's business activities and has branched out into the fine-dining sector. Le Logis de la Cadène was acquired in 2013. This historic establishment was completely refurbished and quickly became a go-to place for fine-diners. The sense of hospitality and shared enjoyment, which is deeply rooted in the Angelus culture, can also be found at two places to stay owned by Angelus and set in the village of Saint-Émilion –La Maison de la Cadène and L'Auberge de la Commanderie. Finally, in 2019 the Boüard de Laforest family opened a new chapter in the life of Le Gabriel, the famous hôtel particulier located on Bordeaux's Place de la Bourse. Embellished by large-scale renovation work, the historic building, which includes a gastronomic restaurant on its top floor, quickly became a must for all lovers of French *art de vivre*.

In 2022, Château Angelus acquired a nine-hectare farm in Saint-Loubès. Seasonal vegetables, fresh fruit as well as poultry, cereals and mushrooms will feature at the farm. The produce harvested there will supply the kitchens of the de Boüard family's restaurants. The estate has been dubbed "La Ferme 1544" as a subtle tribute to the history of the de Boüard family. The first traces of the family in the region date back to 1544, when Georges Boüard, a Bourgeois, lawyer in Parliament and Jurat of Bordeaux, settled in Saint-Émilion.



HUBERT de BOÛARD de LAFOREST ET STÉPHANIE de BOÛARD-RIVOAL

“The commitment for me is almost like a priestly vocation, which I take up with faith, passion and gratitude. We are only the guardians of a history that preceded us and will survive us, so our role is to sustain it in the best conditions we will be able to achieve..”

Stéphanie de Bouard-Rivoal



THE ANGELUS SIGNATURE

The Angelus signature results from the combination of bold decisions on vine varieties and an outstanding terroir. It is this unique character born of the south-facing Saint-Emilion slopes with its large proportion of Cabernet Franc that we are so pleased to meet over and over again as the vintages pass by: lush, dense, creamy, elegant, pedigree, pure and fresh.

*« A great wine is a terroir with the person to reveal it,
to make the very best of it and pass it on... »*

Hubert de Boüard de Laforest

A UNIQUE TERROIR

With 85 hectares, including 55 ha in Saint-Emilion and 30 ha which constitute the historic heart of the property, Angelus is one of the most important vineyards in the Saint-Emilion appellation.

Acknowledged worldwide as one of the flagships of Bordeaux, Château Angelus conveys all the commitment and attachment of a family and team whose goal is excellence, to heighten the fundamental nature of a terroir. The Angelus signature is the alliance between an audacious grape variety and an outstanding terroir. It is that unique character that comes from the south-facing slope of Saint Emilion and the high proportion of Cabernet Franc that is always a joy to find in each vintage, year after year, with its richness, density, unctuousness, elegance, pedigree, purity and freshness.

All these special characteristics contribute to the Angelus style : lush, dense and creamy because of the early onset of growth thanks to its “terroir”, but also elegant, classy and pure with lots of freshness thanks to the large proportion of Cabernet Franc (46% of the vines), and to the perfectly balanced distribution of limestone and clay in its soils.



SIGNATURE

CABERNET FRANC

Cabernet Franc is cultivated lovingly, defended, respected and admired. On some of the greatest Saint-Emilion estates, Cabernet Franc covers a large proportion of the vines grown. At Angelus, it is not the majority grape variety, but accounts for 46% of the total vineyard and the Cabernet Franc vines are on average more than 30 years old.

At Angelus, this variety has always been popular. It is strongly represented on the estate and makes an important contribution to the blends of the prestigious Saint-Emilion wines that grow on the south-facing slope and in the gravelly soils next door to Pomerol.

In the Angelus vineyard, Cabernet Franc is grown on warm soils made up of limestone scree lying on top of clay that benefit naturally from a regular water supply.

Cabernet Franc vines reach their peak at 20 years old and the most spectacular results are achieved with fruit from vines older than 40 with low yields.

The wines are slow to open up, but they are amongst the most intriguing and the most refined. Their colour becomes more intense during ageing, the menthol, spicy aromas are impressively elegant and subtle. The tannins are dense, but silky and bring the necessary fresh notes to achieve overall balance. Cabernet Franc enhances the ageing of the greatest wines.



IN SUPPORT OF A SUSTAINABLE VINEYARD

At Angelus, the terroirs are the result of a perfect balance between climate, soils, water reserves, vines and the people working there. Maintaining this balance, preserving the long-term future of the vineyard and its environment, optimising resources and enhancing biodiversity are central to our daily work. This concern for the environment gave rise to our commitment to virtuous and responsible farming.

ENHANCING BIODIVERSITY

- Planting hedgerows and trees around our vineyard plots
- Limiting inputs and proliferation of pests
- Establishment of polyculture

INDIVIDUALISED VINEYARD PRACTICES

- Pruning methods that respect the flow of the sap
- Spraying to prevent disease
- Adapted thinning-out of shoots
- Early de-leafing and crop thinning

BRINGING LIFE TO THE SOILS

- Grass cover crops in the rows
- Natural de-compacting of the soils
- Mycorrhizal development
- Ecological surface nests and support for airborne insect life.





Controlling our impact on the environment is a life choice, for families and the teams, as well as for the generations of vigneronns to come. This is not posturing. Angelus must commit to a safe and responsible future.

Stéphanie de Bouard-Rivoal



ANGELUS



Saint-Émilion Grand Cru

<i>Surface area</i>	30 hectares (66 acres)
<i>Location</i>	South-facing slope of Saint-Émilion, on the famous “foot of the slope”
<i>Soils</i>	Clay-limestone
<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>	39 years
<i>Pruning</i>	Respectful of the flow of the sap, adapted to the vigour of the grape variety and to the soil-type
<i>Harvesting</i>	Picking date according to berry sampling for optimal ripeness
<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 skin
<i>Ageing</i>	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.
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<i>Totale surface area</i>	85 ha (210 acres), including 55 hectares in Saint-Emilion
<i>Winemaker and Oenologist</i>	Hubert de Bouard de Laforest

CHAI CARILLON

*“ Since it has a unique definition,
Carillon d’Angelus is no longer a simple Second Wine.
It is now a great wine in its own right.
Today, these amazing cellars enable us to showcase the outstanding
expression of our great terroirs.”*

Stéphanie de Bouïard-Rivoal



CHAI CARILLON: INNOVATION & ENVIRONMENT

Technical, environmental and aesthetic considerations were given equal importance in the design of this new 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. A bottling and packaging line will be added to complete these facilities.

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.



CARILLON



d'ANGELUS

SAINT-ÉMILION

2022

CARILLON



d'ANGELUS

Saint-Émilion

<i>Surface area and soils</i>	18 designated hectares (42 acres), the plots of which are planted on 3 types of soils: - one made up of cold, late-ripening clay, - one made up of warmer clay, sand and limestone, - one made up of faster-draining and earlier-ripening soils
<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, 5% Cabernet Sauvignon
<i>Pruning</i>	Respectful of the flow of the sap, adapted to the vigour of the grape variety and to the soil-type
<i>Harvesting</i>	Picking date according to berry sampling for optimal ripeness
<i>Vinifications</i>	In inverted tronco-conical stainless steel vats. Vat-filling and extraction using gravity-flow - A cold soak at 8°C - 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>	50% as the wine is run off the skins and 50% after the malo-lactic fermentation
<i>Ageing</i>	16 to 18 months in fine-grain French oak barrels with medium char, of which 60% are new and 40% second-fill barrels.
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<i>Totale surface area</i>	85 ha (210 acres), including 55 hectares in Saint-Émilion
<i>Winemaker and Oenologist</i>	Hubert de Bouard de Laforest



ANGELUS

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angelus.com