

# CARILLON



## d'ANGELUS

*Saint-Émilion*

*Surface area and soils*

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

*Density of plantation*

6,500 to 8,500 vines per hectare  
depending on the soil characteristics

*Grape composition*

90% Merlot,  
5% Cabernet Franc,  
5% Cabernet Sauvignon

*Pruning*

Respectful of the flow of the sap,  
adapted to the vigour of the grape variety  
and to the soil-type

*Harvesting*

Picking date according to berry sampling  
for optimal ripeness

*Vinifications*

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

*Barrel-filling*

50% as the wine is run off the skins  
and 50% after the malo-lactic fermentation

*Ageing*

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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*Totale surface area*

85 ha (210 acres),  
including 55 hectares in Saint-Émilion

*Winemaker and Oenologist*

Hubert de Bouard de Laforest

A decorative horizontal line with a small dot centered above and below it.