



CARILLON



d'ANGELUS

2020

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Saint-Émilion



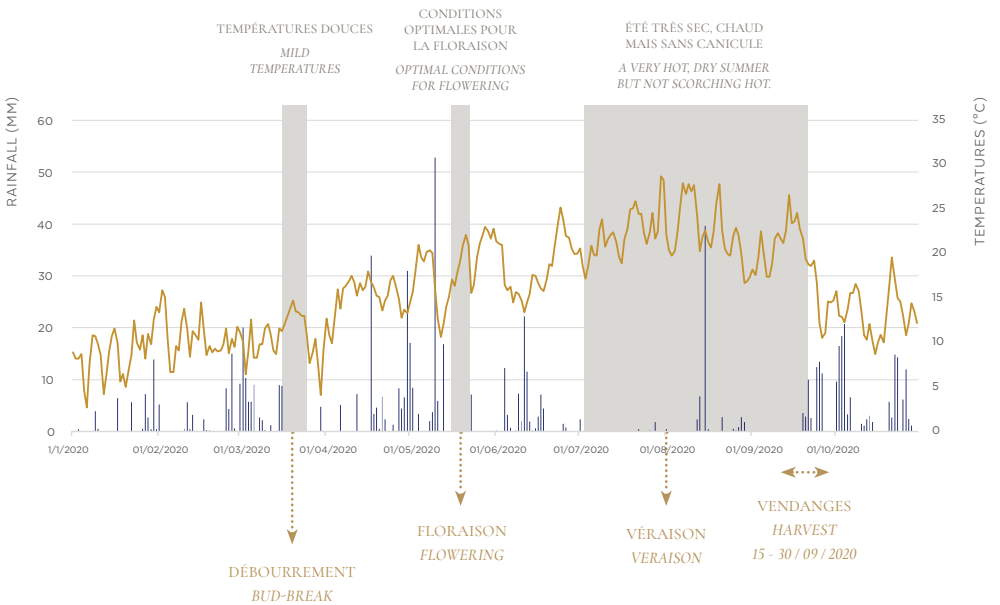
Thanks to a very wet winter and spring, the soils had built up plenty of water reserves, which enabled the vineyard to maintain its balance throughout the whole of the growing season. A hot (but never scorchingly hot) vintage was marked by a prolonged period of drought. However, the high quality of the soils, and their ability to retain the rainwater absorbed in winter, enabled the best balances to be produced in the vineyard's clay and limestone soils. The two and a half months of summer without rain provided the vines with the best conditions for ripening and the production of healthy balanced grapes, rich in very ripe polyphenols. While the finest Merlot was first judged to have a slight advantage over the rest, as always, after a few weeks of barrel ageing, we were amazed by the Cabernet Franc, which displayed a density and flesh on a par with the greatest.

An attractive, brilliant, dark ruby colour. Wild red berry fruit aromas mingle with notes of cherry stones, with pepper and spices coming through. Smooth, velvety tannins on the palate with a pleasant tang which in the finish provides length of flavour and amazing sapidity.

BLEND 90% Merlot, 10% Cabernet Franc

HARVEST September 15th to 30th

WEATHER CONDITIONS



PLUVIOMÉTRIE > 500 MM RAINFALL >500MM/19.6 INCHES

— Pluviométrie
Rainfall

— Températures moyennes
Average temperatures

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 Bouard 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