



CARILLON



d'ANGELUS

2021

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Saint-Émilion



After a mild, rainy winter and then spring frosts (which were mostly kept at bay), a very long, damp, rainy period put our teams under stress. Summer was long in coming, and doubts set in. In mid-August, summer finally arrived, and a period of fine weather set in and lasted beyond the picking of the Cabernet.

After the intense work carried out in the vineyard and then the arrival at last of those favourable conditions for grape ripening, there was renewed optimism in the camp.

Though nothing could be done to recover the quantities we had lost, we gradually saw the grapes ripen, the skins thicken and the taste of the berries develop delicious fruit flavour.

The first of the Merlot was brought in on 20th September and showed subtle, balanced juices with lots of fruit character and freshness. The Cabernet, having made the most of the excellent weather conditions (which lasted until 15th October), was harvested at the beginning of October.

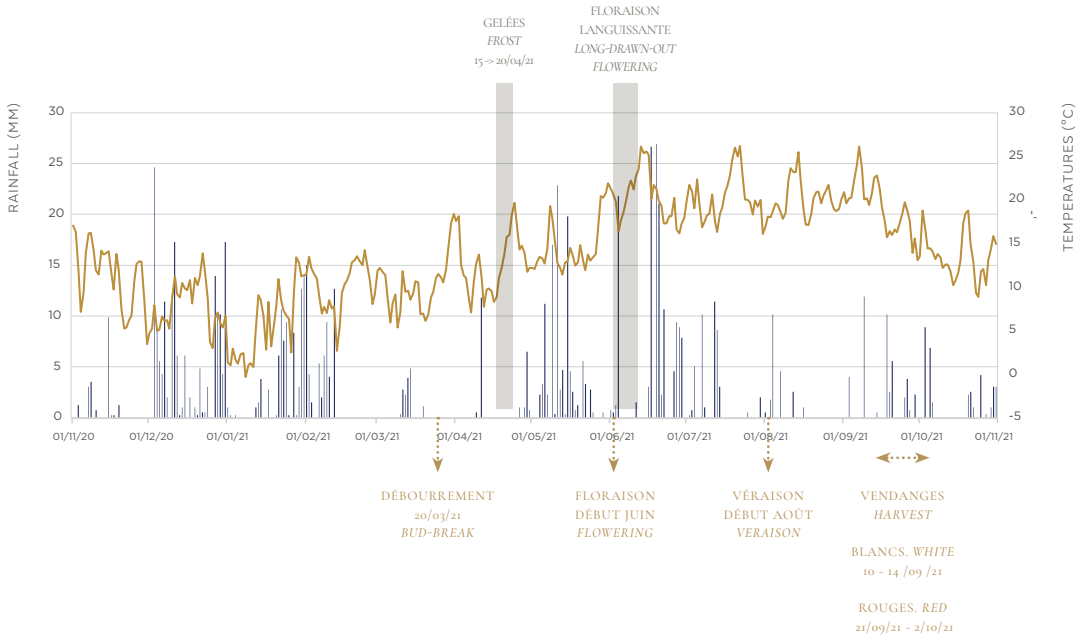
The colour is bright and deep. The nose, which reveals more Cabernet Franc than other vintages of Carillon, offers aromas of spicy, ripe, fresh fruit.

Showing precision and verticality, the palate is underpinned by very good acidity and dense, ripe tannins.

BLEND 80% Merlot, 20% Cabernet Franc

HARVEST September 21st to October 2nd

WEATHER CONDITIONS



PLUVIOMÉTRIE > 777 MM RAINFALL > 777 MM /30.6 INCHES



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 winemaking 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