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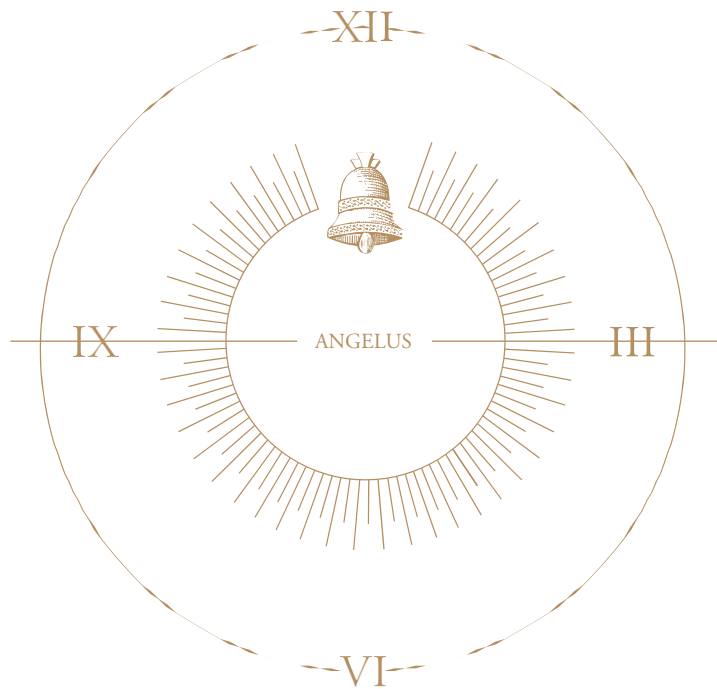
CHAI CARILLON





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Stéphanie de Bouïard-Rivoal

“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.

It was within this perspective that, before building new cellars for the vinification of its wine, we put in place a policy of acquiring vines grown on high quality terroirs, in order to take our Carillon d’Angelus to the highest possible levels of quality. In less than 10 years, the vineyard surface area devoted to Carillon d’Angelus has increased from 7 hectares (17 acres) to 18 hectares (44 acres).

Today, our spectacular new cellars, which are equipped with the latest, state-of-the-art technology, have helped to make our wines even greater”.

The old cellars of Carillon d'Angéus and N°3 d'Angelus - located on the Angelus estate - had become too cramped to accommodate new state-of-the-art and high-performing equipment. Being located within a UNESCO World Heritage Site, their potential for being extended was restricted, while heavy constraints would have been made on their architectural design. It was therefore decided that a new winery should be created from scratch.

A search for a suitable area in which to build these new facilities was then undertaken. However, within Saint Emilion itself the necessary surface area for the construction of a winery proved impossible to find. The range was therefore widened to include neighbouring communes, and a suitable one was found at Saint-Magne de Castillon.







NEW CHAI CARILLON

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 malo-lactic fermentation and a barrel cellar. A bottling and packaging line will be added to complete these facilities.

The vinification cellar with its 18 inverted tronco-conical 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. The new Carillon cellars are wonderfully conducive to trialling multiple prototypes, ranging from electronic hydrometers to grape washing material. If these trials are successful, they will serve to equip all of our cellars within a few years, enhance the work of our teams, and optimise the quality of the wines produced, Carillon d'Angelus, N°3 d'Angelus and Tempo d'Angelus.

This winery was completed for the 2019 harvest.





BREEAM

BREEAM - BUILDING RESEARCH ESTABLISHMENT ENVIRONMENTAL ASSESSMENT METHOD is the world's leading sustainability assessment method for certification of buildings, each building-type having its own assessment reference frame.

The BREEAM assessment is simple and pragmatic and enables the environmental performance of a building to be determined and provides the fullest guarantee of sustainability from the moment the building plans are drawn up and throughout the whole of the life of the building. This certification therefore represents a commitment to global sustainability.

This commitment helps foster a more creative spirit in the workplace and a positive dynamic, which boost morale among the personnel, which in turn impacts directly on their productivity, health, comfort and well-being. Environmental aspects are thus placed on the same high level as human aspects.





CARILLON



d'ANGELUS

FAMILLE de BOÛARD de LAFOREST
SAINT-ÉMILION

2019

CARILLON D'ANGELUS

First made in the 1987 vintage, Carillon d'Angelus is a growth in its very own right.

It comes from a variable percentage of Merlot, Cabernet Franc and Cabernet Sauvignon harvested from a selection of plots (18 hectares/44 acres), among the finest Saint-Emilion terroirs made up of clay-limestone and clay-sand-limestone soils.

The vines are tended with the same care and attention as those producing Château Angelus. Careful selection and precision are given equally great importance in both the harvesting and the winemaking. The ageing process in barrels is also carried out in this spirit and is adapted and adjusted to the wine as it matures. The ageing period is a little less long, and half the barrels are in new wood.

Carillon d'Angelus thus presents an identity all of its own and a distinct style expressing fruit character (plums and cherries), velvety tannins and an elegant finish.

Since Saint-Magne de Castillon is outside the Saint-Emilion Grand Cru appellation area, Carillon d'Angelus will adopt the Saint-Emilion appellation as from the 2019 vintage, the first to be vinified in this new winery.

CARILLON D'ANGELUS

Saint-Emilion

Surface area and soils 18 designated hectares (44 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 Franc

Pruning Mostly Double Guyot 'Bordelaise' but adapted according to the age, vigour and structure of each vine, carefully respecting the flow of the sap

Vinifications In inverted tronco-conical stainless steel vats. Vat-filling and extraction work using gravity-flow
- A cold soak at à 8°C
- Temperature of alcoholic fermentation up to 28°C
- Post-fermentation maceration at 28 to 30°, 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 months in fine grain Fench oak barrels with medium char, of which 60 % are new and 40 % second-fill barrels

Total surface area 52 ha

Managers Stéphanie de Boüard-Rivoal et Thierry Grenié-de Boüard

Winemaker and œnologist Hubert de Boüard de Laforest

Vinification and R&D manager Benjamin Laforêt

CARILLON D'ANGELUS

RECENT VINTAGES

2019

Deep-coloured with aromas of ripe, fresh fruit on the nose enhanced by subtle oak notes. Already mellow on the palate, the wine reveals a good tannic structure underpinned by pleasant acidity, a key factor for good ageing potential.

Blend : 90 % Merlot, 10 % Cabernet Franc

2018

This vintage once again confirms the identity of this wine. It reveals the characteristics that make up the terroir from which it comes. The colour is clean and dark, and the nose is bursting with aromas of wild berry fruit, black cherries and freshness. The palate is layered, dense with lovely tannins and has a long finish.

Blend : 85 % Merlot, 15 % Cabernet Franc

2017

The Angelus crews took the most meticulous care in selecting grapes sourced from different Saint-Emilion terroirs to produce Carillon d'Angelus 2017. The wines display an attractive deep colour. The nose exhibits fresh fruit aromas, purity and delicious appeal. Full on the palate, the wine develops powerfully towards a harmonious finish.

Blend : 90 % Merlot, 10 % Cabernet Franc

2016

The colour is dense and deep; notes of small black fruit on the nose. The attack on the palate is smooth, sensual, voluptuous, the structure is precise and refined, the particularly successful Cabernets Francs bringing elegance and a spicy freshness. The tasting ends with an indulgent finish, full of tension and flavour.

Blend : 75 % Merlot, 25 % Cabernet Franc

2015

A brilliant ruby red colour. A nice bouquet of fresh red fruits on the nose. The attack and mid-palate are well established, with tight tannins, lots of delicious flavour and an appealing finish.

Blend : 50 % Merlot, 40 % Cabernet Franc, 10 % Cabernet Sauvignon

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2014

Discrete grilled aroma on the nose that blends well with the ripe fruit notes. Supple attack followed by smoothness on the palate based on a structure of tight small-grained tannins.

Lovely length highlighting the fresh fruit.

Blend : 70 % Merlot, 25 % Cabernet Franc, 5 % Cabernet Sauvignon

2013

Bright garnet robe. On the nose, red fruit aromas come to the fore against an elegant, nicely mellowed woodiness. Pleasant sensation of freshness on the palate with crunchy fruit and nice taut feel.

Blend : 75 % Merlot et 25 % Cabernet Franc

2012

The wine displays a lovely purple robe with ruby tints. The purity and intensity of the aromas are amazing. Red fruit with a pleasant slight smokiness from the barrel. Smooth on the attack, both precise and generous on the mid-palate, the finish recalls the freshness of the fruit.

Blend : 50 % Merlot, 25 % Cabernet Sauvignon, 25 % Cabernet Franc

2011

The blend is 50% Merlot and 50% Cabernets. The 2011 wines already stand out with their balance between structure and the refinement of their fruit.

Blend : 50 % Merlot, 50 % Cabernets

2010

The wines blended with 60% Merlot and 40% Cabernets are more-ish with ripe fruit aromas and fresh. They melt on the palate and are long and pleasant on the finish.

Blend : 60 % Merlot, 40 % Cabernet Franc

2009

Deep, bright robe with violet tints. Ripe fruit on the nose with hints of chocolate and elegant wood. Supple on the attack with silky tannins, fruity aromas and freshness as it lingers.

Blend : 50 % Merlot, 50 % Cabernets



FOOD AND WINE PAIRINGS

Carillon d'Angelus, according to each vintage, pairs perfectly with meat (beef, veal, lamb and poultry), certain white fish, such as John Dory and turbot, cheeses (except veined cheeses) and red berry fruit-based desserts or chocolate.

Alexandre Baumard, the chef of the Michelin one-star Le Logis de la Cadène in Saint-Emilion and Le Gabriel, located on Bordeaux's Place de la Bourse, pairs his refined and inventive cuisine marvellously with the range of vintages of Carillon d'Angelus.

As food and wine pairings, he offers 'Tuber uncitatum' truffles from Guillaume Ge in a risotto stirred with parmesan, which is currently on the menu at Le Gabriel.





Carillon d'Angelus follows in the footsteps of its illustrious elder, Château Angelus, while at the same time expressing a style of its own imbued with elegance and complexity.

WWW.ANGELUS.COM

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ANGELUS



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