Wijnfiche

Château Angélus - G.C.C. | St. Emilion G.C.
France (ST. EMILION) — 2021

Domain

Ch. L'Angelus

This estate has been in the hands of the same family for seven generations. Thanks to the dedication of several people, it was classified as a Premier Grand Cru Classé in 1996. The vineyard consists of a continuous area of 23.4 hectares on clay-limestone and sandy-limestone soils. It is planted with Cabernet Sauvignon, Cabernet Franc, and Merlot, which are hand-harvested, with Cabernet Franc being the pride and star of the estate. Every year, the aim is to achieve an exceptionally high level.

Vinification

At Angélus, the vineyard lies in a natural amphitheatre at the foot of and on the south-facing slope of Saint-Émilion, where summer heat is retained. This allows for earlier and optimal ripening of their pride: Cabernet Franc.
The soil is naturally drained by the slope. The balanced proportion of limestone and clay (between 8 and 20%) ensures a steady supply of water and minerals. The rootstocks are ideally suited to the terroir, and the grape varieties are planted according to the soils: Merlot on the slope (more clay-rich) and a high proportion of Cabernet Franc (46% of the plantings) on the clay-limestone soils at the foot of the slope.
Harvesting is done by hand and followed by a careful double selection (optical sorting and manual). Cold maceration precedes fermentation. The wine moves through the process without pumps, using gravity flow. Ageing takes place in new French oak: barriques and large foudres.

Taste

Concentration, generosity, and harmony define this wine. On the nose, opulent fruit and delicately toasted notes from fine oak create an intense bouquet. On the palate, it is full and smooth: a perfect balance between power, substance, soft tannins, and elegant freshness, resulting in a pure and refined whole.

Food pairing

Meat - red | Lamb

General information

Type: Red wine

Grape varieties: Cabernet Franc (60%), Merlot (40%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 17 °C

Taste profile: Smooth juicy

