

Domain

Carillon d'Angélus

This domain has been in the possession of the same family for 7 generations. Thanks to the efforts of various people, this domain was classified in 1996 as Premier Grand Cru Classé. The vineyard consists of a continuous area of 23.4 ha on clay-lime and sand-lime soils.

Vinification

The Angelus crews took the most meticulous care in selecting grapes sourced from different Saint-Emilion terroirs to produce Carillon d'Angélus 2017

Taste

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.

Food pairing

Meat | Cheese | Meat - white, grilled

General information

Type: Red wine

Grape varieties: Merlot (90%), Cabernet Franc (10%)

Storage (years): > 10

Serving temperature: 15-18° C

