



## CARILLON D'ANGELUS 2015

### ST EMILION GRAND CRU - 2EME VIN

#### WINEMAKERS :

Hubert de Boüard de Laforest & Emmanuelle d'Aligny-Fulchi

#### OVERVIEW

The vineyard of Château Angélus is situated in a natural amphitheatre overlooked by the three Saint-Emilion churches. In the middle of this special site, the sounds were amplified and the angelus bells could be heard ringing in the morning, at midday and in the evening. They cadenced the working day in the vineyards and villages, calling the men and women to stop their labours for a few minutes and pray. Since 1782, 8 generations of De Boüard de Laforest succeeded at Château Angélus. It was in 1985 that Hubert de Boüard de Laforest took over the management of the estate and was joined in 1987 by his cousin Jean-Bernard Grenié, and later by his daughter, Stéphanie de Boüard-Rivoal in 2012. Angélus is henceforward helmed by Stéphanie de Boüard-Rivoal, soon to be joined by her cousin Thierry Grenié-de Boüard. Both represent the eighth generation of the Boüard de Laforest family. Carillon d'Angélus is the second wine of Château Angélus since the 1987 vintage and represents about 20% of the annual production of Château Angélus.

#### VINEYARD

**Soil:** Clay-limestone in the high part, clay-sand-limestone on the hillside slopes

**Surface:** 23 hectares

**Average age of the vineyard:** 30 years

**Grape varieties:** 50% Merlot / 47% Cabernet Franc / 3% Cabernet Sauvignon

#### MAKING PROCESS

Manual harvesting. Classical vinification in thermo-regulated stainless steel vats. Ageing for 14 to 16 months in barrels.

#### TASTING NOTE

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.

#### MATCHING FOOD

Serve at 17-18°C with stew of wild boar, terrine of hare, or with cutlets of grilled lamb, along with brown potatoes. This wine will be perfect with a good selection of fine cooked meats.

#### AGEING POTENTIAL

From 5 to 10 years



GREENWOOD

FINE WINE

Est. 1997

[www.greenwoodfinewine.dk](http://www.greenwoodfinewine.dk) • Tlf. 33 12 13 19