

# ANGELUS

PRIMEURS

2019





## 2020年春季

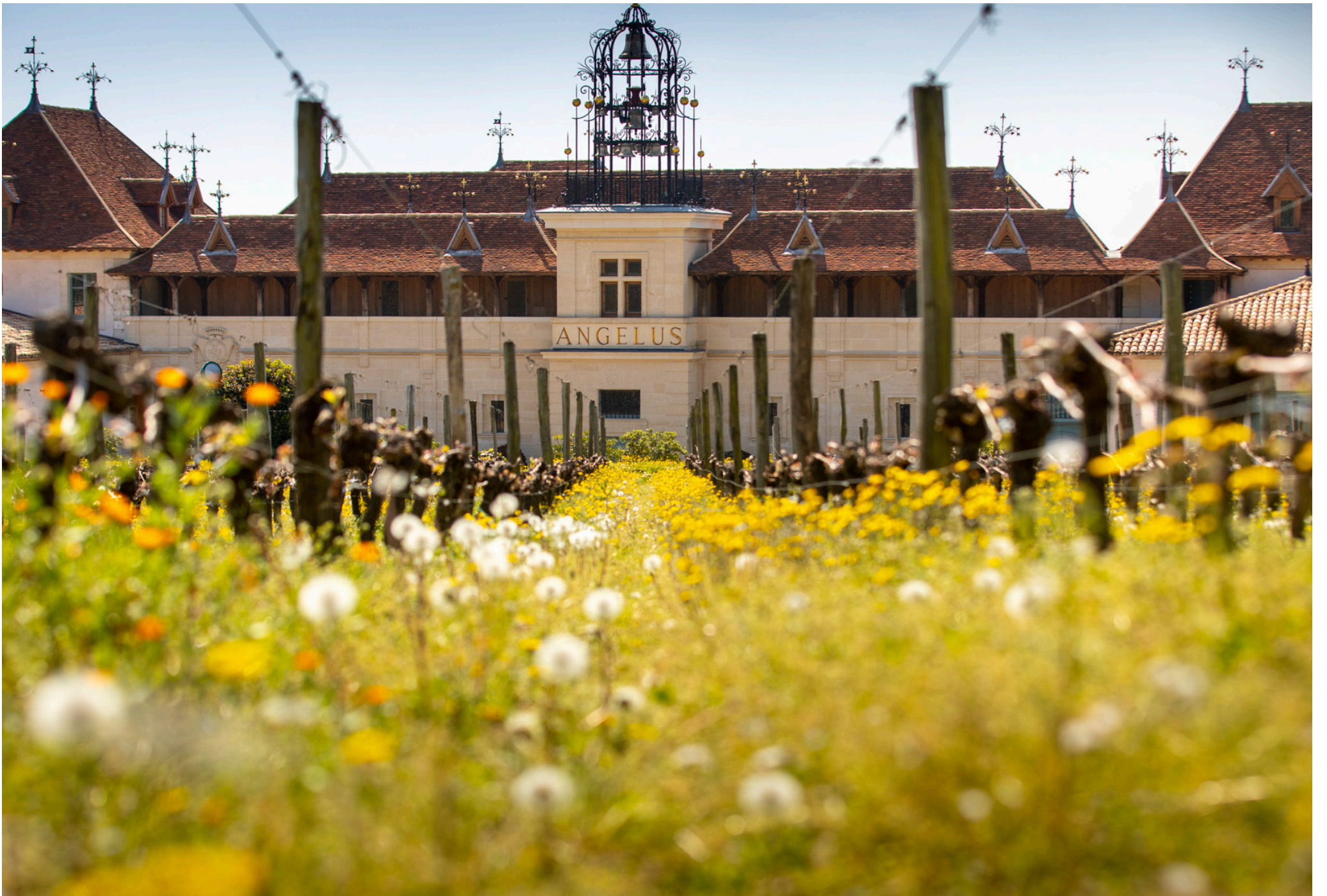
从大流行病之初，在酒庄其他各个部门的支持协作下，我们的技术团队迅速组织起来，从而得以在保证个人安全的前提下，继续在葡萄园中进行高质量作业。

当前，葡萄树已全部进入芽期，需要多加照料。我们正在为已修剪好的葡萄树绑枝，并且更新了信息素的扩散装置——近几年来，这一能够导致性别混乱的方法让我们在遵守向有机农业转型的规范标准的同时，成功保护葡萄园免遭葡萄蛾（葡萄害虫）的侵害。

对土壤的机械作业缓慢进行着，当前主要以除草和为根部土壤松土为主。

每位员工的积极参与及他们的敬业精神让  
Château Angélu（金钟酒庄）得以在逆境中维  
护葡萄园，培育2020年份。





## SPRING 2020

From the first days of the pandemic, our technical team, supported and accompanied by the different departments at the estate, rapidly organised themselves, on the one hand in preparation for the execution of high quality work in the vineyard, and on the other to ensure the safety of everybody concerned.

The vines are today in full bud, and a host of vineyard tasks are to be performed. The young vines are now pruned and their canes are being tied onto the wires, while pheromone emitters have been renewed (a pest prevention method functioning through “sexual confusion”). This method has enabled us for several years now to protect the vines from grapevine moths that are harmful to the fruit, while at the same time conforming to the regulations governing our ongoing process of conversion to organic farming.

The mechanical working of the soils is slowly starting with grass mowing in the rows and de-earthing of the bases of the vine trunks, in particular.

The commitment and professionalism  
of each person during these challenging times is enabling us  
to maintain the vineyard in excellent condition  
and to protect the future 2020 vintage of Château Angéhus.



# ANGELUS

2019

LE FLAMBOYANT





“这个正在向有机农业转型的2019年份比2018年份更容易管理。2019的最终成果极为喜人，但过程似乎有些惊心动魄。在这一年份里，美乐为我们的葡萄酒赋予以丰腴的结构、明媚的果香，而品丽珠则带来清爽与张力。我们选择用轻柔的方式来提取葡萄中的精华，以保持果实的鲜爽和纯净度。在随后的橡木桶陈酿期间，葡萄酒似乎将来自橡木中的单宁消化殆尽，丝毫没有影响到葡萄酒的鲜爽特征及其平衡度。虽然现在下定论还为时过早，毕竟时间还会不断地打磨这款葡萄酒，但我可以确定的是，就当前状况来看，2019无疑会登上酒庄最出色年份之列。这款葡萄酒深邃、平衡，充满张力，能量四射，这是一个繁华馥郁的年份，拥有大年独有的陈年潜力。”

*“This 2019 vintage, made while the estate was undergoing conversion to organic-farming status, turned out to be easier to manage than the 2018, which was a vintage that ended up superbly but which caused worries and tensions. In this vintage, the Merlot has given our wine an opulent texture and succulent fruit, while our Cabernet Franc has brought freshness and tension. We chose to vinify with delicate extractions in order to preserve the brightness of the wine’s character and the purity of its fruit. The barrel-ageing process is ongoing, and the wine seems to be absorbing the tannins of the oak barrels without losing any of its bright fruit character or its balance. Even though it’s a little early to give a verdict, which will inevitably be subjected to some nuanced adjustments, I do feel at this stage that the 2019 will go down as one of the very top vintages made by the estate. It possesses the depth, balance, tension and energy to be a vintage of great complexity and have an ageing potential worthy of the greatest years.”*

斯蒂芬妮·德·布阿尔-里沃阿尔  
Stéphanie de Bouard-Rivoal



2019  
LE FLAMBOYANT

“这是我的第35个年份，  
随着时间的前行，  
我越来越坚信2019会是波尔多的一个大年。  
这是毫无疑问的。就我看来，  
我们的2019会比2018更为出色。”

休伯·德·布阿尔·德·拉佛雷斯特

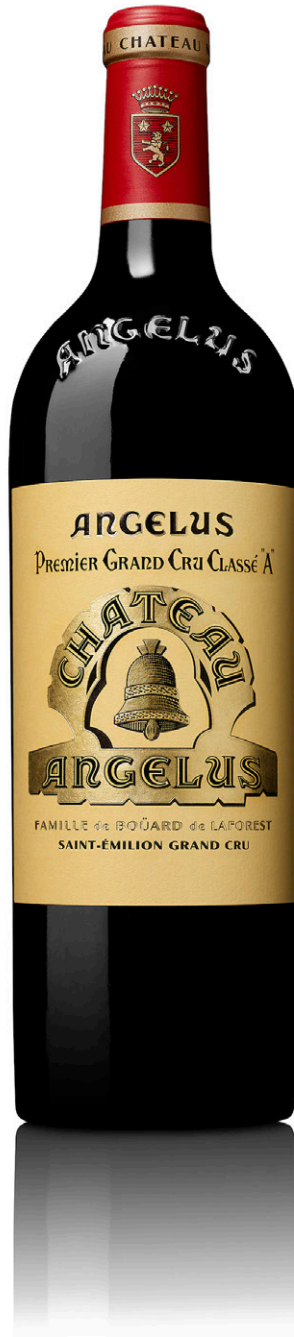
*“This was my 35th vintage, and the more time passes,  
the more I'm convinced that the 2019  
will turn out to be a great Bordeaux vintage.  
There's absolutely no doubt in my mind.  
Personally, I believe that it could be greater than our 2018.”*

Hubert de Boüard de Laforest.

然而，这一年过得其实并不风顺顺水：4月经历了霜冻的风险，然后是大量的降水。从6月底起，太阳展现出自身的魔力，一段干燥的日子随之而来，除了3到4日气温升至35、36° C之外，并没有遭遇极端温度；相对清凉的夜晚让葡萄树得到了喘息的机会。采收在理想的天气条件下展开，天公甚是作美。采摘期从9月18日开始，10月9日随着最后几行品丽珠的收获而划上句号。采摘前夕的小雨给葡萄带来颇多益处，果实随之更为平衡，也更为轻盈、柔和，而且丝毫未影响其结构感。

*And yet, it wasn't all easy. There was the danger of frost in April and then heavy rainfall. From the month of June on, the sunshine worked its magic, and then a period of drought followed, though without extreme temperatures, except for three or four days when there were highs of 35 and 36 degrees. But the nights were relatively cool, which allowed the vines to take a breather. The harvest took place in perfect fine and sunny weather conditions. The picking was spread out between the dates of 18th September and 9th October when the last of the Cabernet Franc was brought in. Some rain showers a few days before the harvesting began proved extremely beneficial, enabling the grapes to gain enhanced balances and become more air-light and supple, while keeping their structure.*





## CHÂTEAU ANGÉLUS 2019

*Saint-Emilion Premier Grand Cru Classé « A »*  
圣埃米利永一级A等酒庄

### 2019年份品酒笔记

身着明亮的浓郁酒裙，泛着紫光。这一年份以纯净的香气为基调，带着黑果和野樱桃的活力芳香。木香已经完全融入酒中。

入口美味，单宁的触感犹如羊绒般柔软、绵延。因这年品丽珠的优质水准极为均衡，香料和薄荷的风味带着一股清新的张力充斥在余韵之间。这款葡萄酒彰显出金钟土地的地道特征：精雕细琢、精准细致。美酒展现出的让人不禁“一亲芳泽”的诱惑力与发自内心的优雅感相得益彰。这是一款被录入杰出年份的佳酿。

2019年份调配比例：60%美乐、40%品丽珠

### *Tasting comments for the 2019 vintage*

*A brilliant, intense, almost dark purple colour. The cornerstone on which this vintage is built is its great aromatic purity. Black fruit and wild cherry notes come bursting to the fore, while the oak is already completely integrated.*

*The attack on the palate is suave, while the smooth, round and enveloping tannins are cashmere-like in texture. The finish, thanks to the homogenously high quality of the Cabernet Franc, displays notes of spice and menthol, together with lovely freshness and tension. This wine is the mirror-image of the Angélus terroir: chiselled and precise. It also offers immediate tasting appeal, which complements well the wine's elegant style. This is a wine that will go down as one of the great Angélus vintages.*

2019 Blend: 60% Merlot, 40% Cabernet Franc







## CARILLON D'ANGÉLUS 2019

*Saint-Emilion*  
圣埃米利永

2019年份品酒笔记

颜色深邃，鼻中感受到新鲜又成熟的水果芳香，淡淡的精致木香让香气整体得到了升华。

口感已很甘柔，展现出优美的单宁结构，以一种宜人的酸度为支撑，为陈年潜力做出背书。

2019年份调配比例：90%美乐、10%品丽珠

*Tasting comments for the 2019 vintage*

*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.*

2019 Blend: 90% Merlot, 10% Cabernet Franc





## N°3 D'ANGÉLUS 2019

*Saint-Emilion*  
圣埃米利永

2019年份品酒笔记

葡萄酒呈深石榴红色，散发出迷人的红果香，清新爽利。  
在口中，我们感受到清脆的果味与一种平衡、紧致又和谐的结构融为一体。

2019年份调配比例：85%美乐、15%赤霞珠

*Tasting comments for the 2019 vintage*

*A dark garnet colour with lovely red berry fruit aromas and great freshness on the nose.*

*The sensation of crisp, fresh fruit follows through on the palate, together with a balanced, taut and harmonious structure.*

2019 blend: 85% Merlot, 15% Cabernet Sauvignon



# ANGELUS

## 技术资料 TECHNICAL SHEETS

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酒庄总面积	49公顷
主管	Stéphanie de Boüard-Rivoal (斯蒂芬妮·德·布阿尔-里沃阿尔) 和 Jean-Bernard Grenié (让-贝尔纳·格尼耶)
酿酒师	Hubert de Boüard de Laforest (休伯·德·布阿尔·德·拉佛雷斯特)
酿酒主管	Emmanuelle d'Aligny-Fulchi (艾曼纽·德·阿里尼-富尔奇)
小金钟酒窖负责人、技术研发协调员	Benjamin Laforêt (本杰明·拉福来)

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<i>Total surface area</i>	49 hectares (121 acres)
<i>General Managers</i>	Stéphanie de Boüard-Rivoal and Jean-Bernard Grenié
<i>Winemaker and Oenologist</i>	Hubert de Boüard de Laforest
<i>Technical Manager and Oenologist</i>	Emmanuelle d'Aligny-Fulchi
<i>Carillon winery manager and R &amp; D technical coordinator</i>	Benjamin Laforêt



## CHÂTEAU ANGÉLUS

(金钟酒庄)

圣埃米利永，一级A等酒庄

面积	27公顷
位置	圣埃米利永南坡，著名的“坡脚”处
土壤	偏高地带为石灰质粘土，坡身处为石灰质粘砂土
种植密度	根据土质的不同，为6500至8500株/公顷
品种结构	53 %美乐、46%品丽珠、1%小维多
平均树龄	38岁
修剪方法	以吉伦特式为主，根据每棵葡萄树的年龄、长势和结构有所调整，尽可能地尊重树液的走势
酿酒师	Hubert de Bouard de Laforest (休伯·德·布阿尔·德·拉佛雷斯特)
酿造工艺	美乐品种在橡木和不锈钢质酒罐中发酵，品丽珠则使用水泥罐 - 根据葡萄的情况，对一些酒罐进行发酵前浸渍，温度为8° C，时间为4天到一周 - 酒精发酵的最高温度为28° C - 发酵后浸渍，温度为28-30° C，1到3周
入桶	从发酵罐中引出后被立即灌入橡木桶
陈酿	20到22个月 - 美乐和一部分的品丽珠在全新的法国橡木桶中陈酿，使用细纹橡木，中度烘烤 - 一部分品丽珠因拥有极为精致的芳香而被导入容量为30百升的大橡木桶中陈酿

## CHÂTEAU ANGÉLUS

*Saint-Emilion, Premier Grand Cru Classé « A »*

<i>Surface area</i>	27 hectares (66 acres)
<i>Location</i>	South-facing slope of Saint-Emilion, on the famous “foot of the slope
<i>Soils</i>	Clay-limestone on the upper part; clay, sand and limestone as the slope goes down
<i>Density of plantation</i>	6,500 to 8,500 vines per hectare depending on the soil characteristics
<i>Grape composition</i>	53% Merlot, 46% Cabernet Franc, 1% Petit Verdot
<i>Average age of the vines</i>	38 years
<i>Pruning</i>	Mostly Double Guyot “Bordelaise”, adapted according to the age, vigour and structure of each vine, carefully respecting the flow of the sap.
<i>Winemaker and Oenologist</i>	Hubert de Bouard de Laforest
<i>Vinifications</i>	in oak and stainless steel vats for the Merlot, in concrete vats for the Cabernet Franc - A cold soak at 8°C for some vats, depending on the characteristics of the grapes, for 4 days to one week - Temperature of alcoholic fermentation up to 28°C - Post-fermentation maceration at 28 to 30°C, for 1 to 3 weeks
<i>Barrel-filling</i>	as the wine is run off the skins
<i>Ageing</i>	from 20 to 22 months - in new fine grain French oak barrels with medium char for the Merlot and a part for the Cabernet Franc; - in 30hl foudres for some of the Cabernet Franc, selected for the especially subtle character of its aromas

## CARILLON D'ANGÉLUS

(小金钟)

圣埃米利永

面积和土壤	17公顷的葡萄园用来酿造副牌，分布在三类土壤上： - 一部分为偏冷和偏晚熟的粘土 - 一部分为较热的石灰质粘砂土 - 一部分为排水性更好也更为早熟的土壤
种植密度	根据土质的不同，为6500至8500株/公顷
品种结构	90%美乐、5%品丽珠、5%赤霞珠
修剪方法	以吉伦特式为主，根据每棵葡萄树的年龄、长势和结构有所调整，极尽可能地尊重树液的走势
酿酒师	Hubert de Boüard de Laforest (休伯·德·布阿尔·德·拉佛雷斯特)
酿造工艺	使用倒圆锥形不锈钢酒罐，以重力原理进行入罐和浸提作业 - 发酵前浸渍，温度为8° C - 酒精发酵的最高温度为28° C - 发酵后浸渍，温度为28-30° C，1到3周
入桶	50%从发酵罐中引出后立即灌入橡木桶； 50%则在做完苹果酸乳酸发酵后入桶
陈酿	使用细纹的法国橡木桶陈酿16个月，中度烘烤， 60%为全新，40%为陈过一支酒的橡木桶

## CARILLON D'ANGÉLUS

*Saint-Emilion*

<i>Surface area and soils</i>	17 designated hectares (42 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
<i>Density of plantation</i>	6,500 to 8,500 vines per hectare depending on the soil characteristics
<i>Grape composition</i>	90% Merlot, 5% Cabernet Franc and 5% Cabernet Sauvignon
<i>Pruning</i>	Mostly Double Guyot "Bordelaise", but adapted according to the age, vigour and structure of each vine, carefully respecting the flow of the sap.
<i>Winemaker and Oenologist</i>	Hubert de Boüard de Laforest
<i>Vinifications</i>	In inverted tronco-conical stainless steel vats. Vat-filling and extraction work using gravity-flow - A cold soak at 8°C - Temperature of alcoholic fermentation up to 28°C - Post-fermentation maceration at 28 to 30°C, for 1 to 3 weeks
<i>Barrel-filling</i>	50% as the wine is run off the skins and 50% after the malo-lactic fermentation
<i>Ageing</i>	16 months in fine grain French oak barrels with medium char, of which 60% are new and 40% second-fill barrels

## N°3 D'ANGÉLUS

(金钟3号)

圣埃米利永

面积和土壤	包括小金钟年轻葡萄树在内的5公顷葡萄园分布在三类土壤上： - 一部分为偏冷和偏晚熟的粘土 - 一部分为较热的石灰质粘砂土 - 一部分为排水性更好也更为早熟的土壤
种植密度	根据土质的不同，为6500至8500株/公顷
品种结构	90 %美乐、5%品丽珠、5%赤霞珠
修剪方法	以吉伦特式为主，根据每棵葡萄树的年龄、长势和结构有所调整，极尽可能地尊重树液的走势
酿酒师	Hubert de Boüard de Laforest (休伯·德·布阿尔·德·拉佛雷斯特)
酿造工艺	使用不锈钢酒罐 - 酒精发酵的最高温度为28° C - 发酵后浸渍1周时间
入桶	在做完苹果酸乳酸发酵后入桶
陈酿	14至16个月，60%使用中度烘烤且已经陈过一支酒的细纹法国橡木桶，40%在酒罐中陈酿。

## N°3 D'ANGÉLUS

*Saint-Emilion*

<i>Surface area and soils</i>	5 hectares (12.35 acres), including the young Carillon d'Angéelus vines. The plots 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
<i>Density of plantation</i>	6,500 to 8,500 vines per hectare depending on the soil characteristics
<i>Grape composition</i>	90% Merlot, 5% Cabernet Franc and 5% Cabernet Sauvignon
<i>Pruning</i>	Mostly Double Guyot "Bordelaise", but adapted according to the age, vigour and structure of each vine, carefully respecting the flow of the sap.
<i>Winemaker and Oenologist</i>	Hubert de Boüard de Laforest
<i>Vinifications</i>	In stainless steel vats. - Temperature of alcoholic fermentation up to 28°C - Post-fermentation maceration: 1 week
<i>Barrel-filling</i>	After the malo-lactic fermentation
<i>Ageing</i>	14 to 16 months in 60% fine grain second-fill French oak barrels with medium char, and 40% in vat



前排中央位置：休伯·德·布阿尔·德·拉佛雷斯特，与海伦·格尼耶·德·布阿尔  
*In the centre in the foreground, Hubert de Boüard de Laforest and Hélène Grenié de Boüard.*

“52 years earlier, on the occasion of the 1967 vintage, my father Hubert de Boüard de Laforest carefully watched and learned next to his cousin, Hélène Grenié de Boüard, before taking over the reins in 1985. In the meantime, an evolution that could easily be described as a revolution, took Angélus towards the summit of viticultural excellence, driven by the passion and unstinting commitment of a family and its teams to glorify an outstanding terroir.  
2019 marks the 35th vintage of Hubert de Boüard de Laforest.”

Stéphanie de Boüard-Rivoal



斯蒂芬妮·德·布阿尔-里沃阿尔、让-贝尔纳·格尼耶，  
与休伯·德·布阿尔·德·拉佛雷斯特，被2019年团队紧紧包围其中  
*Stéphanie de Boüard-Rivoal, Jean-Bernard Grenié and Hubert de Boüard de Laforest with the 2019 team.*

“52年前，即1967年的采收时节，我的父亲休伯·德·布阿尔与他的堂妹海伦·格尼耶·德·布阿尔一同在葡萄园里观察、学习，之后，他于1985年接手了酒庄。在他的掌管下，一系列等同于革命的发展，在一个家族及酒庄团队为诠释一片非凡风土而毫无保留地奉献下，将金钟推至葡萄酒业的卓绝巅峰。2019是休伯·德·布阿尔的第35个年份。”

斯蒂芬妮·德·布阿尔-里沃阿尔



