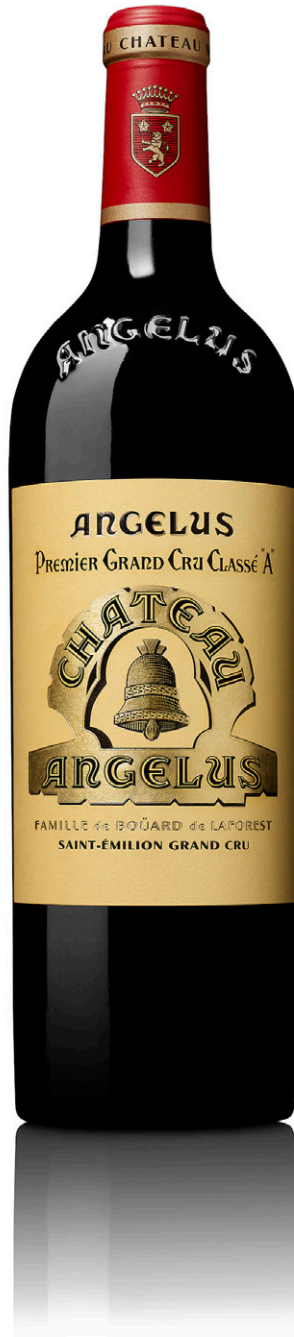


ANGELUS

2019

LE FLAMBOYANT





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



ANGELUS

技术资料 TECHNICAL SHEETS

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)

<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 & 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