

ANGELUS

2019

LE FLAMBOYANT





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



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



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 CEnologist</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