

ANGELUS



PRIMEURS

期酒
2021

2021

L'INATTENDU

大出意料

“冬季温和、多雨，随后的春季虽然遭遇了霜冻，但绝大部分都在可控的范围内。此后，一段漫长且多雨的潮湿阶段挑战着我们团队的神经。

在我们正向有机农业转型的前提下，对频发的霜霉病进行控制尤为困难。

夏季迟迟不到，我们心悬一线。

八月中旬，夏日终于驾临，而且是长住下来，直至赤霞珠和品丽珠采收完毕为止。在葡萄园中的密集作业，加之这些最终对葡萄成熟度十分有利的条件，让我们的脸上重展笑颜。

虽然我们无法重新找回已经损失的产量，但我们逐步看到葡萄成熟，看到果皮变厚，果实的味道更是朝着果香和甘美的方向发展。

首批美乐的采收始于9月20日，果汁平衡、精致，保留下了浓郁的果香和清爽感。

十月初采下的品丽珠和赤霞珠充分享受了一直持续到10月15日的出色天气条件。

在发酵后首次品鉴时，葡萄酒颜色迷人，果香十足。能够在酒中感受到单宁，但因对整个提取过程把握精准，这些单宁为葡萄酒赋予一种金钟酒庄特有的甘美与柔和。品丽珠在酒中占得奇高比例，成为这一“大出意料”之年的标志，在悠长又精巧的余韵之间尽情流露。”



2021

“L’INATTENDU”

“After a mild, rainy winter and then spring frosts (which were mostly kept at bay), a very long, damp, rainy period put our teams under stress.

Several outbreaks of downy mildew occurred and were particularly difficult to control bearing in mind our ongoing conversion to organic farming.

Summer was long in coming, and doubts set in.

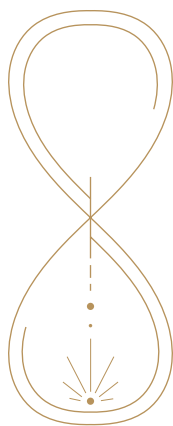
In mid-August, summer finally arrived, and a period of fine weather set in and lasted beyond the picking of the Cabernet.

After the intense work carried out in the vineyard and then the arrival at last of those favourable conditions for grape ripening, there was renewed optimism in the camp.

Though nothing could be done to recover the quantities we had lost, we gradually saw the grapes ripen, the skins thicken and the taste of the berries develop delicious fruit flavour.

The first of the Merlot was brought in on 20th September and showed subtle, balanced juices with lots of fruit character and freshness. The Cabernet, having made the most of the excellent weather conditions (which lasted until 15th October), was harvested at the beginning of October.

The first tastings after the vinification revealed wines with attractive colour and real fruit character. Tannins were quite abundant; however, these were perfectly managed during the extraction, ensuring the smoothness and tenderness that are characteristic of the wines of Château Angelus. The long, delicate finish on the palate is marked by the high percentage of Cabernet Franc (60%), which has left its special stamp on this really ‘unexpected’ vintage!”



L'INATTENDU

大出意料

PRIMEURS

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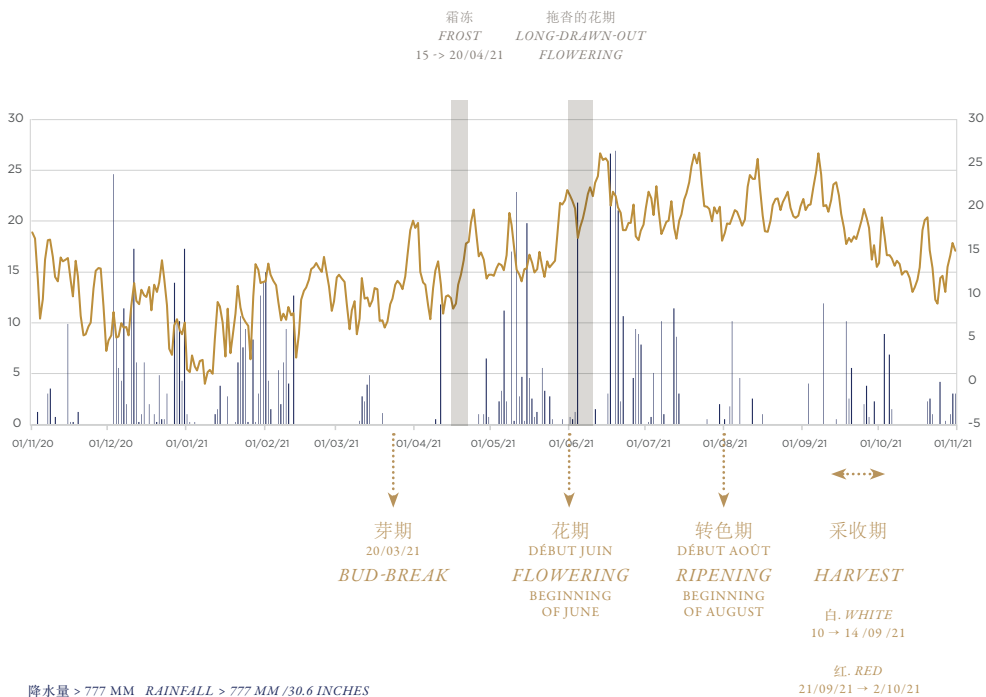
2021

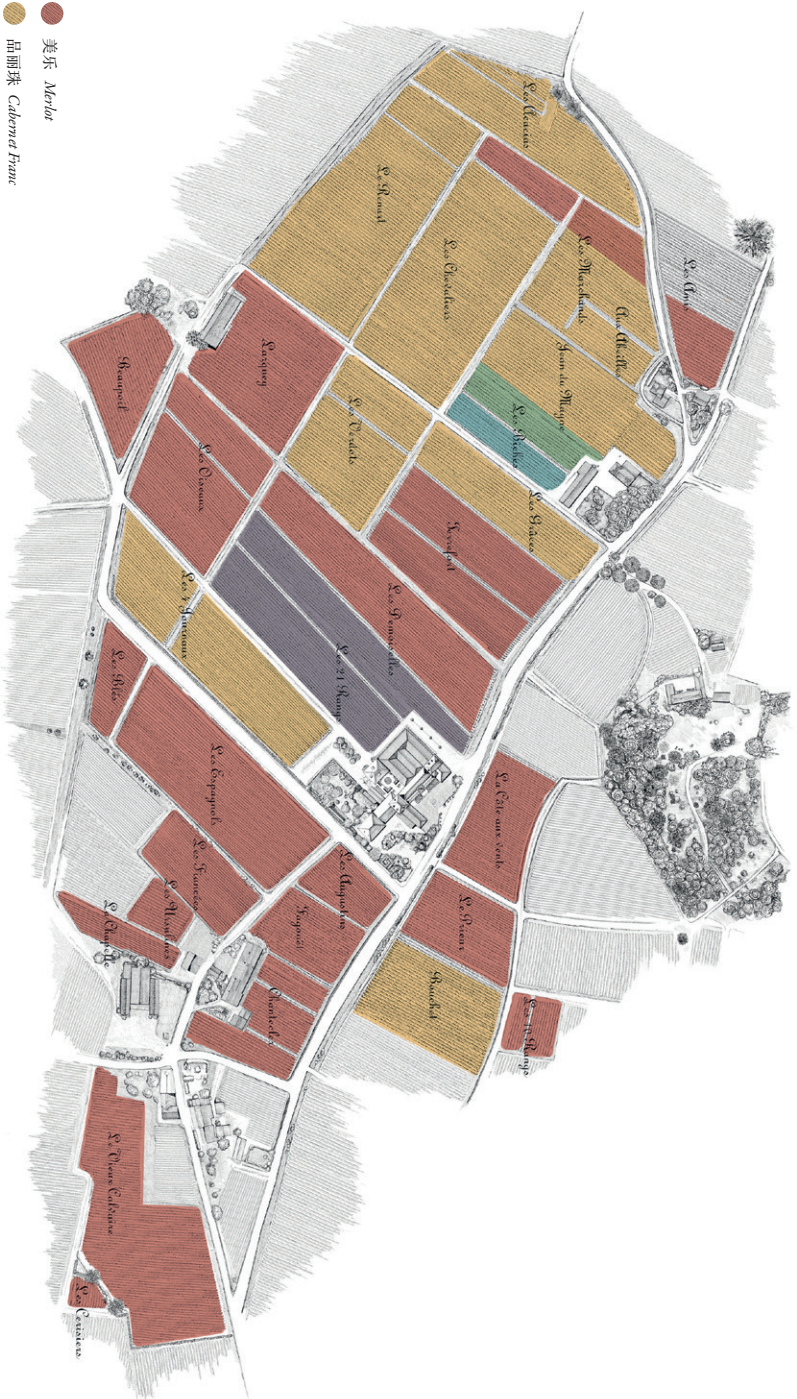
虽然天气情况复杂多变，我们仍是在艳阳下完成葡萄的采收。
以密度为标准的优化分选工作让我们收获了唯美的果实，当然，精挑细选的代价
就是产量的显著下降。

*In spite of unsettled weather, we harvested in bright sunshine.
This was a year in which optimal sorting enabled us to harvest magnificent grapes.
However, this was at the cost of a drastic selection which implies a significant drop in volume.*

天气条件

WEATHER CONDITIONS





- 美乐 Merlot
- 品丽珠 Cabernet Franc
- 赤霞珠 Cabernet Sauvignon
- 小维多 Petit Verdot
- 休耕 Jachère

ANGELUS

技术资料 TECHNICAL DATA

庄园总面积
酿酒师

82公顷，其中52公顷位于圣埃米利永
休伯·德·布阿尔·德·拉弗雷斯特
(Hubert de Boüard de Laforest)

Totale surface area

82 ha (202 acres),
including 52 hectares in Saint-Emilion

Winemaker and Oenologist

Hubert de Boüard de Laforest



CHATEAU



ANGELUS

ANGELUS

PREMIER GRAND CRU CLASSÉ A



FAMILLE DE BOÛARD de LAFOREST
SAINT-EMILION GRAND CRU

2021

CHÂTEAU ANGELUS

金钟酒庄 2021

2021年份品鉴笔记

酒裙色泽活泼而浓郁，深邃而璀璨。

第一印象有些低调，香气随之朝着品丽珠精致与繁复的方向发展，这亦是本年份的标志性特征，红果香之间交织着淡淡的花香和香料感。已然与酒融为一体的木香与口中的各式风味汇流，烘托出刚刚在鼻中闻到的香气，与美乐的甘美与亲和形成互补。清新又紧致的口感以精准度和持久度为特点。

这一年份轻盈、精准，带着香料感，充分展现出金钟优异品丽珠的全部潜力。

2021年份中，60%的品丽珠混酿比例有着特殊的意义，这在金钟历史上实属首次。

这是一个繁复又平衡的年份，品质卓尔不群，陈年潜力巨大。

2021年份调配比例：60%品丽珠、40%美乐

Tasting notes for the 2021 vintage

The colour is amazingly bright, deep and intense. The nose, at first discreet, opens out to reveal the subtle, complex aromas of Cabernet Franc, the real marker of this vintage, together with notes of red berry fruits and subtle floral and spicy hints. The oak, already very well integrated in the fruit, comes through on the palate and enhances the nose and the appeal of the Merlot. The palate, which is fresh and vertical, displays precision and length of flavour.

This air-light, precise and spicy vintage reveals the full potential of Angelus' great Cabernet Franc.

With 60% Cabernet Franc in the blend of this 2021 vintage, this is a first in the history of Angelus. It is a balanced, complex vintage of very fine quality with great ageing potential.

2021 blend: **60% Cabernet Franc**, 40% Merlot

CHÂTEAU ANGELUS

金钟酒庄

Saint-Emilion, Premier Grand Cru Classé « A »

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”处壤
土壤	石灰质粘土
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	39岁
修剪方法	尊重树液的行走路径，根据葡萄树品种的长势和土壤特征而有所调整
酿酒师	休伯·德·布阿尔·德·拉弗雷斯特 (Hubert de Boüard de Laforest)
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	从发酵罐中流出后被立即灌入橡木桶
陈酿	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 ANGELUS

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
<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>	39 years
<i>Pruning</i>	Respectful of the flow of the sap, adapted to the vigour of the grape variety and to the soil-type
<i>Winemaker and Œnologist</i>	Hubert de Bouïard 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 skin
<i>Ageing</i>	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'ANGELUS

FAMILLE de BOÛARD de LAFOREST
SAINT-ÉMILION

2021

CARILLON D'ANGELUS
小金钟
2021

2021年份品鉴笔记

酒裙明亮又深邃。与其他年份的小金钟相比，这年的香气更偏品丽珠，释放出带着香料感的成熟新鲜果香。口感精准、紧致，以鲜爽的酸度为依托，呈现出成熟又稠密的单宁。

2021年份调配比例：
80%美乐、20%品丽珠

Tasting notes for the 2021 vintage

The colour is bright and deep. The nose, which reveals more Cabernet Franc than other vintages of Carillon, offers aromas of spicy, ripe, fresh fruit.

Showing precision and verticality, the palate is underpinned by very good acidity and dense, ripe tannins.

2021 blend:
80% Merlot, 20% Cabernet Franc

CARILLON D'ANGELUS

小金钟

圣埃米利永

面积和土壤	18公顷的葡萄园用来酿造副牌葡萄酒，分布在三类土壤上： <ul style="list-style-type: none">- 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	尊重树液的行走路径，根据葡萄树品种的长势和土壤特征而有所调整
酿酒师	休伯·德·布阿尔·德·拉佛雷斯特 (Hubert de Boüard de Laforest)
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 <ul style="list-style-type: none">- 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%从发酵罐中流出后被立即灌入橡木桶；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'ANGELUS

Saint-Emilion

<i>Surface area and soils</i>	18 designated hectares (42 acres), the plots of which are planted on 3 types of soils: <ul style="list-style-type: none">- 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>	Respectful of the flow of the sap, adapted to the vigour of the grape variety and to the soil-type
<i>Winemaker and Oenologist</i>	Hubert de Boüard de Laforest
<i>Vinifications</i>	In inverted tronco-conical stainless steel vats. Vat-filling and extraction using gravity-flow <ul style="list-style-type: none">- 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.



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