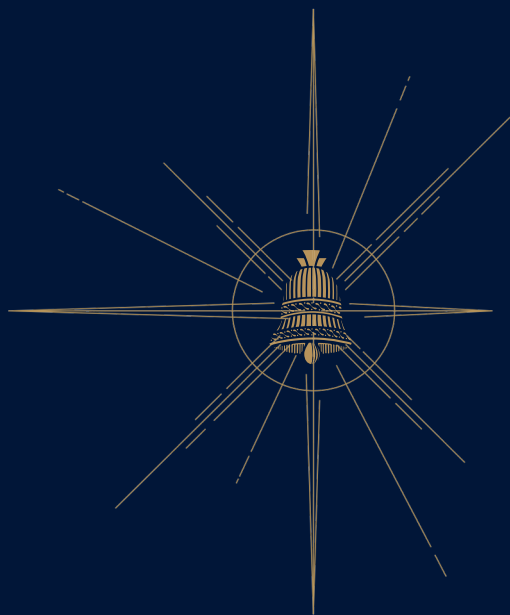


ANGELUS

PRIMEURS
2020





2020

LE SUBLIME

这个年份丰富多样、完整无缺，好似两个出色前身，即2018和2019的一个完美组合，更是一段充满魔幻色彩之时光的结晶。

冬春两季的降水量很大，土壤因此储备了充足的水分，让葡萄园在这年余下的时间里一直维持了平衡的状态。

这年虽然高温，却没有遭遇滚滚热浪。本年份最为特殊之处在于一段长于往年的干旱期，然而，优质的土壤（粘土、石灰岩）及其在冬季储水的能力帮助葡萄园达到了一种最佳的平衡状态。

长达两个半月的夏季为葡萄藤的成熟期提供了最为优秀的条件，孕育出的葡萄健康、平衡，含丰富的多酚类物质，成熟度高。

虽然先在优质的美乐品种身上看到一种稍稍强势的状态，然而，如往常一样，在陈酿数星期之后，品丽珠给我们带来连连惊喜，其密度和质感均达到最顶级水准。

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



2020

LE SUBLIME

“This rich and complete vintage, the perfect synthesis of its two illustrious predecessors, 2018 and 2019, is the consequence of an amazing scenario.

Thanks to a very wet winter and spring, the soils had built up plenty of water reserves, which enabled the vineyard to maintain its balance throughout the whole of the growing season.

A hot (but never scorching hot) vintage was marked by a prolonged period of drought. However, the high quality of the soils, and their ability to retain the rainwater absorbed in winter, enabled the best balances to be produced in the vineyard’s clay and limestone soils.

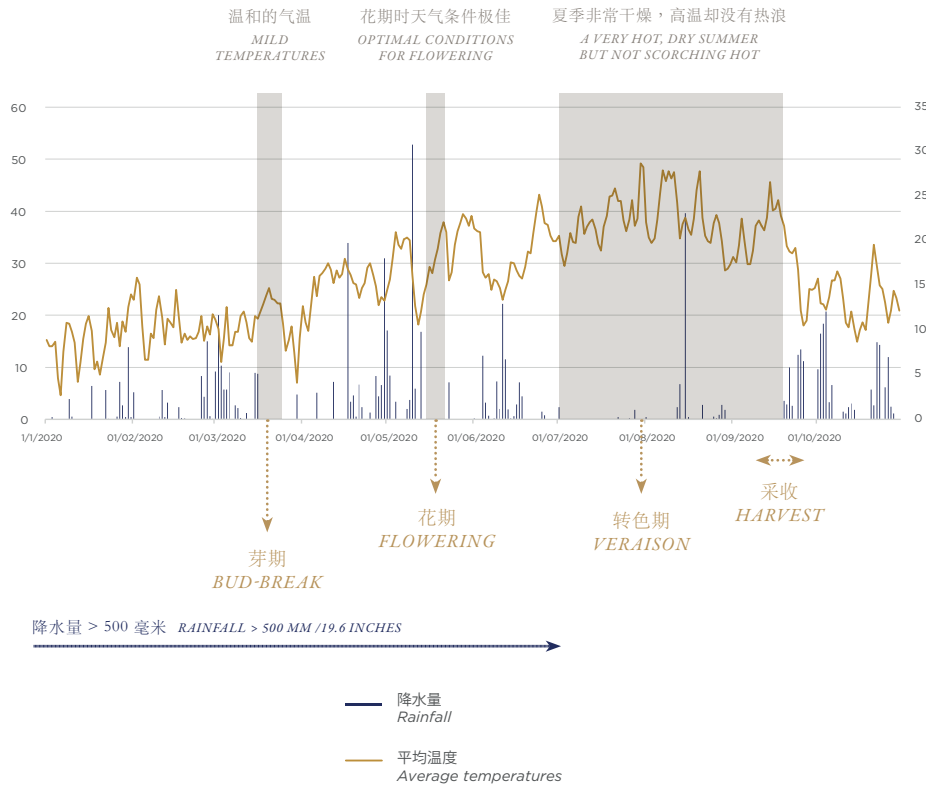
The two and a half months of summer provided the vines with the best conditions for ripening and the production of healthy balanced grapes, rich in very ripe polyphenols.

While the finest Merlot was first judged to have a slight advantage over the rest; as always, after a few weeks of barrel ageing, we were amazed by the Cabernet Franc, which displayed a density and flesh on a par with the greatest.”

Stéphanie de Boüard-Rivoal



天气条件 — WEATHER CONDITIONS



2020年8月14日
August 14, 2020

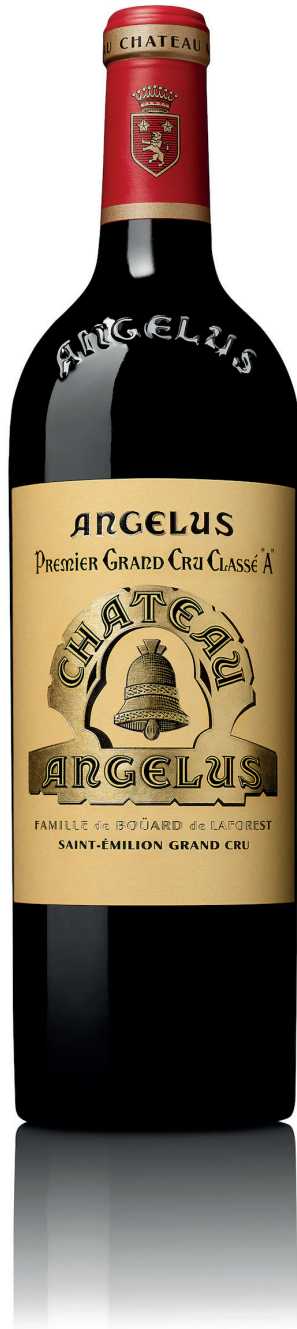


2020年9月23日
September 23, 2020

即便是在干旱期，Angélus（金钟）的土壤结构仍旧保证了葡萄树获得稳定的水分供给，以这两张分别拍摄于八月中旬和九月末的照片为证。

Even during periods of drought, the structure of the soils at Angélus enables a steady supply of moisture to the vines. As evidenced by these two photos taken mid-August and at the end of September.





CHÂTEAU ANGÉLUS

2020

2020年份金钟酒庄

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

2020年份品酒笔记

葡萄酒质感稠密，明亮璀璨，颜色极深，近乎黑色，泛着紫色光泽，这是葡萄酒达到完美成熟度并获得最佳pH值的表现。

轻嗅一下，酒中释放出多汁黑果、野樱桃和黑莓的浓郁香气。随后，如牡丹和紫罗兰一般的优雅花香飘然而出。

单宁精致，构建出一种持久、圆润又丰满的结构感。口感在一种清爽与和谐的印象中不断延展。

这一年份拥有一种极为罕见的优雅感，由史诗一般的美乐和个性十足的品丽珠调配而得的成果成功攀至纯净和精准的峰顶。

调配比例：60%美乐、40%品丽珠

Tasting notes for the 2020 vintage

The wine displays a brilliant, dense, very dark, almost black colour with dark purple tones, mirroring the perfect ripeness of the grapes and their optimal pH level.

The nose exhibits intense aromas of juicy black fruits, such as wild cherries and blackberries. Elegant floral notes then come through, such as peony and violets. Refined tannins underpin a long-lasting, spherical, voluptuous structure on the palate, while the flavours linger long, bringing a sensation of freshness and harmony.

This vintage displays a seldom-achieved degree of elegance, while the highest levels of purity and precision are reached with this blend of extraordinary Merlot and characterful Cabernet Franc.

2020 blend: 60% Merlot, 40% Cabernet Franc





CARILLON D'ANGÉLUS 2020

2020年份小金钟

Saint-Emilion
圣埃米利永

2020年份品酒笔记

葡萄酒展现出一种深邃、明亮的红宝石色。品鉴时，野生小红果的香气与樱桃核香混合在一起，胡椒和香料的香调紧随而至。

口中，单宁美味、柔顺，带着一丝酸感，在收尾时，留下一道久久不散又深入人心的风味。

调配比例：90%美乐、10%品丽珠

Tasting notes for the 2020 vintage

An attractive, brilliant, dark ruby colour.

Wild red berry fruit aromas mingle with notes of cherry stones, with pepper and spices coming through.

Smooth, velvety tannins on the palate with a pleasant tang which in the finish provides length of flavour and amazing sapidity.

2020 blend: 90% Merlot, 10% Cabernet Franc



ANGELUS

技术资料 TECHNICAL DATA

酒庄总面积	52公顷
主管	Stéphanie de Boüard-Rivoal (斯蒂芬妮·德·布阿尔-里沃阿尔)
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>	52 hectares (128 acres)
<i>CEO</i>	Stéphanie de Boüard-Rivoal
<i>Winemaker and CEnologist</i>	Hubert de Boüard de Laforest
<i>Technical Manager and CEnologist</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、47%品丽珠
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·拉弗雷斯特)
酿造工艺	美乐品种在橡木和不锈钢酒罐中发酵，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26-28°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, 47% Cabernet Franc
<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 26 to 28°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	18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 Bouard 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26-28° C，1到3周
入桶	50%从发酵罐中引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'ANGÉLUS

Saint-Emilion

<i>Surface area and soils</i>	18 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 Bouard de Laforest
<i>Vinifications</i>	In inverted tronco-conical stainless steel vats. Vat-filling and extraction using gravity-flow - A cold soak at 8°C - Temperature of alcoholic fermentation up to 28°C - Post-fermentation maceration at 26 to 28°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

以可持续发展的葡萄园为目标

气候、土壤、水储藏、葡萄树和为葡萄园劳作之人，
在金钟，风土就是所有这些因素在达到完美平衡时结出的硕果。

维系这一平衡，让葡萄园及其环境永葆繁荣，

优化资源并促进生物多样性，

就是我们的日常工作。

对环境的关注引导我们踏上向有机农业转型之路，

并踏上三级高环保价值认证HVE3和ISO 14001认证之路。

促进生物多样性

在我们的田块四周和葡萄园中种植树篱和树木，不仅为田块划清了界限，还通过固土、限制侵蚀作用，有助于雨水渗入土中，稳定土壤结构，从而保护了水道。这些树篱和树木，作为出色的小生境，为葡萄园绘出了高低起伏，对蝙蝠有着巨大的吸引力，还带来了能够庇护许多鸟类的蜜源花，让葡萄园在其地区范围内烙下清晰的印记。这一生物多样性的存在，天然地限制了葡萄树害虫的繁殖，进而减少了药物的使用，让我们获得具有最佳平衡度的优质葡萄。



定制型措施

对修剪方式的不断改进（将树液的流动考虑在内）、拥有适宜的葡萄树挂果量及修剪伤口的减少，不仅延长了我们葡萄树的寿命，降低了来自害虫的压力，还让我们的葡萄获得了理想的成熟度和平衡度。

预防措施在我们的实践中处于核心位置，训练有素、兢兢业业的团队很早就展开一系列的绿色作业。适当地除徒长枝，为冬季修剪做出准备；有针对性地较早展开疏叶和疏果作业，让葡萄串保持通风，减少来自寄生虫的压力，从而减少药物的使用。



土壤中的勃勃生气

我们的土壤结构因在行间播种或自发生长的植物而得到优化。这些植物让土壤深层变得更为蓬松，甚至无需向机械工具寻求帮助。它们的根系能够促进土壤通风，丰富土壤的生物多样性，为葡萄树提供一部分的氮元素，有助于菌根的发展。此外，它们还让土表保持湿润，限制土壤的侵蚀作用和水体漫流现象，以更优的方式管理水资源。最后，这些植物还在地表形成了一个真正的小生境，成为昆虫生命之载体



IN SUPPORT OF A SUSTAINABLE VINEYARD

At Angéus, the terroirs are the result of a perfect balance between climate, soils, water reserves, vines and the people working there.

Maintaining this balance, preserving the long-term future of the vineyard and its environment, optimising resources and enhancing biodiversity are central to our daily work.

It was this concern for the environment that led us to commit to organic farming conversion and HVE3 and ISO14001 certification.

ENHANCING BIODIVERSITY

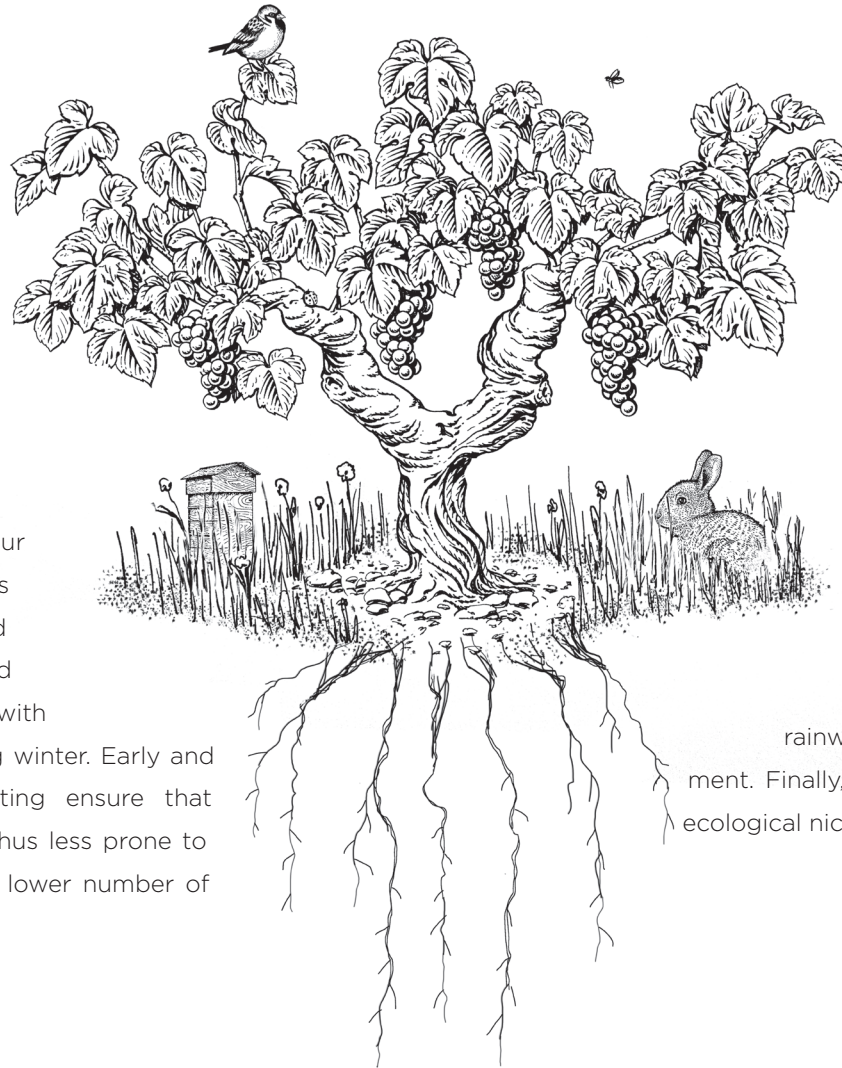
Planting hedgerows and trees around our vineyard plots, and within the vines themselves, helps mark out the different plots, favours the infiltration of the soils by rainwater and structures the soils by holding back the earth and reducing erosion, while at the same time protecting ditches and streams. These hedgerows and trees, which are wonderful ecological niches, bring to the vineyard a natural vegetal contrast favoured by bats and melliferous flowers and offering shelter to numerous birds, thus marking the vineyard's impact on its surrounding lands. This biodiversity limits in a natural way the proliferation of vine pests and enables the amount of treatments to be lowered and at the same time high quality grapes with optimal balances to be produced.



INDIVIDUALISED VINEYARD PRACTICES

The continual improvement in our pruning methods, taking into account sap flow in the vines, adapting crop loads to each vine, and reducing pruning wounds on the plants, ensures greater longevity for our vines, reduced vine pest pressure, and also ideal ripeness levels and balances for our grapes.

Vine disease prevention is central to our vineyard management. During the early stages of the vine cycle, vine canopy work is carried out by our trained, mindful and committed teams. Careful de-suckering work is done with a view to the future pruning in the following winter. Early and vine-by-vine de-leafing and green harvesting ensure that the grape bunches are well ventilated and thus less prone to vine pest pressure, which in turn leads to a lower number of treatments.



BRINGING LIFE TO THE SOILS

Enhanced soil structuring is achieved by growing cover crops in the vineyard rows. These are either seeded or spontaneous vegetal cover crops. They help the soils to de-compact at depth without requiring the use of mechanical tools. The vines' rooting system aerates the soils and thereby enhances biodiversity, bringing some of the nitrogen to the vines and supporting the development of mycorrhizas. They also enable moisture on the soil's surface to be preserved; and by limiting soil erosion and the flowing away of rainwater they offer better water resource management. Finally, these cover crops create a real ground-level ecological niche supporting airborne insect life.



