

Château Angéus - Hommage à Elisabeth Bouchet 2016

CSPC# 860780

750mlx3

14.5% alc./vol.

Grape Variety

100% Cabernet Franc

Appellation

Saint Emilion

Classification

Premier Grand Cru Classé "A"

Website

<https://www.angelus.com>

Organic Status

As of 2021, Château Angéus received its organic certification. Stephanie says the vineyards give her emotional and spiritual strength. She shares her ancestors' devotion to crafting some of the most profound wines on the Right Bank. Stephanie is the third woman in the long line of Boüard's to run the estate and has managed to move the property to 100% organic farming as of 2018.

General Info

Château Angéus is one of the few estates in Bordeaux that has been run by the same family since its inception. The Boüard family has an even longer history than Château Angéus, as their legacy spans 700 years. Château Angéus was always a respectable property in Saint-Émilion, but once Hubert de Boüard took over after graduating from Bordeaux University and studying under the famed professor Émile Peynaud, quality skyrocketed. Throughout the generations, the Boüard family business was always deeply entrenched in the wine trade. So much, in fact, that one of the original names of Cabernet Franc was *Bouchet*, the maiden-name of Hubert de Boüard's grandmother, Elizabeth Bouchet.

Stephanie de Boüard-Rivoal took over managing the Château Angéus in 2012, which was a very big year for the property. In 2012, Château Angéus was promoted to *Saint-Émilion Première Grand Cru Classés A* – the highest honor an estate can obtain in that part of the Right Bank.

Winemaker

Stéphanie de Boüard-Rivoal

About the wine

The wine honours Elisabeth Bouchet, great-grandmother of Stéphanie de Boüard-Rivoal, co-owner and CEO of Chateau Angéus – and it is inspired by a rather beautiful history. For it was to honour his beloved Elisabeth Bouchet that the vineyard of Angéus came to be so extensively planted with Bouchet (Cabernet Franc) by her husband, Stephanie's great-grandfather, Maurice de Boüard de Laforest. Château Angéus CEO and co-owner Stephanie de Boüard-Rivoal explained that it has long been the practice of her father, Hubert de Boüard, to put aside a little of their old-vine Cabernet Franc, vinifying and bottling it separately so that they could better understand its potential and contribution.

Vintage

3 months of summer without water: never before seen in the living memory of winegrowers! This surprising weather, and these incredible conditions, promise us a great, unpredictable, and unexpected vintage. Until 20 June, the weather did not spare us, inflicting very heavy rainfall of about 750 mm, which corresponds to the total annual rainfall for a dry year in Bordeaux... In spite of these conditions, flowering went well. Fine weather set in from the last week of June and, quite remarkably, remained right up to the harvest. We had a sunny but rather cool July, with cold nights. By the end of July, the sea temperature was much lower than usual for this period. And not a drop of rain. August saw temperatures climb, with heatwaves of over 35 degrees some days. Nevertheless, the day / night temperature ratio was 2 to 1 throughout the month, highly favourable for aromatic expression in our grapes and maintaining freshness in the fruit. To this can be added the almost complete absence of rain, only 5 to 8 mm, or the strict minimum to allow the vine to rehydrate. And that is why the very young vines began to suffer. The oldest vines, especially on clay and/or limestone soils, resisted magnificently (the limestone and clay work like sponges, absorbing water when it rains and redistributing it during drought). "In more than 35 years of observing the vineyard, I have always been accustomed to storms on 14 July and 15 August. This year, not a bit! The summer continued through September, and with it the heat: daily temperatures of 28, 30 degrees. A severe storm was forecast for mid-



Vintage	September. We were all quaking in our boots. But the menacing white and grey clouds finally turned into beneficial rain, first 19 then 4 mm. This rain fallen from the heavens gave back energy, strength, and breath to our vineyard. Then the good weather quickly returned. The tannins are ripening slowly, and picking begins at the start of October for the grands vins. The cool nights have preserved the aromas and the acidity. The weather forecast for the coming two weeks lets us look forward to a calm harvest, picking as we wish, and allowing us to hope for and expect another great vintage at Angélu! A radiant vintage in the image of this three-month summer that fixed its destiny and shaped its identity."
Vineyards	It is made from old-vine Cabernet Franc (or <i>Bouchet</i> , as it has always been known on the right-bank) from two small parcels in the South-West corner of the Angélu vineyard on the famous <i>ped de côte</i> (the foot of the slope). The vines themselves are of 60-80 years of age, drawing the intense minerality that characterises the wine from the clay-limestone and clay-scrée-limestone <i>terroirs</i> on which they are planted through their profound root-systems.
Harvest	4-21 October.
Vinification/ Maturation	The 2016 was aged for 22 months in carefully selected and exceptionally fine-grained new oak from the Vosges Forest so as not to mark the wine in any noticeable way. There are just 9 <i>barriques</i> of the 2016.
Tasting Notes	This is the first vintage of this extraordinary wine, and it is a complete and absolute triumph. Plump, fresh, crunchy blueberries, wild strawberries, a touch of mint, tapenade and a hint of truffle, Asiatic spices and a gorgeous saline minerality – and with so much more to come. There is wonderful focus, precision, and direction to this wine. It engages immediately, captivates the palate, demands focus and attention and holds that attention literally for minutes as it very gradually tapers to an asymptotic finish. It is incredibly young, but already intensely beautiful.
Serve with	Best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.
Production	1200 bottles made
Cellaring	Drink 2024-2060
Scores/Awards	100 points - Lisa Perrotti-Brown, <i>Wine Advocate Interim Issue - September 2021</i> 100 points - Colin Hay, <i>The Drinks Business - September 2021</i>
Reviews	<i>"This is the first release of this new 100% Cabernet Franc wine from Chateau Angélu. Deep garnet in color, the 2016 Hommage à Elisabeth Bouchet hits the ground running with an intense, profound nose of blackberry preserves, boysenberries and redcurrant jelly, plus suggestions of beef drippings, black olives, damp soil, and unsmoked cigars with wafts of pencil lead and truffles. The full-bodied palate bursts with vibrant, shimmering black and red fruits, inlaid with mineral accents and supported by firm, exquisitely ripe and finely grained tannins. Electric sparks of bright acidity course through the densely packed core, delivering incredible energy and freshness to the finish, leaving you wanting more. That this estate has managed to craft such a complete, jaw-dropping beauty entirely from Cabernet Franc is a triumph and, I hope, not the last of its kind. A masterpiece!"</i> - LPB, <i>Wine Advocate</i>
Reviews	<i>"Angélu Cuvée Hommage à Elisabeth Bouchet 2016 (100% Cabernet Franc). It's a shame that covetousness is a deadly sin. For this is a wine that I covet. It is simply spectacular. There is so much to admire here and so much to enjoy – the signature of the vintage and of this specific terroir; the crystalline beauty and focus of the fruit; the quality, subtlety, and precision of the wine-making; the breath-taking elegance, finesse, and sheer beauty of the texture; the very concept of the wine itself; and the perfect sense of harmony that arises from the interaction of all of these elements. This is the first vintage of this extraordinary wine, and it is a complete and absolute triumph. Plump, fresh, crunchy blueberries, wild strawberries, a touch of mint, tapenade and a hint of truffle, Asiatic spices and a gorgeous saline minerality – and with so much more to come. There is wonderful focus, precision, and direction to this wine. It engages immediately, captivates the palate, demands focus and attention and holds that attention literally for minutes as it very gradually tapers to an asymptotic finish. It is incredibly young, but already intensely beautiful. It is difficult to resist already, it will definitely outlive me, and I suspect the 60–80-year-old vines have produced a wine that will age for at least that long. A magical experience, a privilege and a perfect homage."</i> - CH, <i>TheDrinksBusiness.com</i>
