Château Angélus 2019 CSPC# 866157

CSPC# 866157	750mlx3	14.5% alc./vol.	
Grape Variety Appellation Classification Website Organic Status	eco-system, limit its s natural environment i scientific reasoning ar Saint-Emilion Grand C Boüard de Laforest fai Today, Stéphanie de E	60% Merlot, 40% Cabernet Franc Saint Emilion Premier Grand Cru Classé "A" https://www.angelus.com y, Château Angélus has endeavoured to protect its magnificent prays, and establish an approach to ensure that a preserved s passed on to future generations. All of this backed up by nd technical follow-up. Three years ago, Château Bellevue, a ru Classé adjacent to Angélus and jointly owned by the de mily began conversion to organic status. Boüard-Rivoal and Thierry Grenié de Boüard, the current owners gun the process of organic conversion for Château Angélus. Press 18.	ANG EL 21
General Info	origins of his family. Georges Boüard, born At the end of the a bodyguard, settled in de Boüard de Laforest on the Mazerat estate At the beginning of t estate. He extended Angélus in 1920. He le Jacques and Christian previous generations Laforest took over an de Boüard-Rivoal in 20 Less than a kilometre vaunted south-facing generations of the Bo	storian, chartist and rector of the Academy of Caen explored the The earliest reference he found to his family tree was with in 1544, a Bourgeois and Jurat of the city of Bordeaux. 18th century in 1782, Jean de Boüard de Laforest, a King's Saint-Emilion. His daughter, Catherine-Sophie known as Sophie t, married Charles Souffrain de Lavergne in 1795 and set up home e, which belonged to her husband. the 20th century, Maurice de Boüard de Laforest inherited the it, adding in particular a 3-hectare (7½-acre) enclosure named eff it to his sons in 1945. de Boüard de Laforest continued their father's work and that of . They ran the estate until 1985, when Hubert de Boüard de d was joined in 1987 by Jean-Bernard Grenié, then by Stéphanie 012 and by Thierry Grenié de Boüard in 2016. from the famous Saint-Emilion bell tower, situated on the much- g "foot of the hill", Angélus has been the life work of eight üard de Laforest family. Laforest is the winemaker	ARCELUS Premier Grand Cru Classe ARCELUS ARCELUS ARCELUS ARCELUS ARCELUS ARCELUS ARCELUS
Winemaker Vintage	 Winemaker and Œnologist: Hubert de Boüard de Laforest In 2019, early budding was followed by a sporadically wet and cool April, May, and June. This meant uneven flowering in early June, but from mid-June onwards the weather turned dry and hot, leading to successful fruit set. July was mainly dry but with some storms. This meant the gravel terraces of the Médoc and limestone soils in general had no problems getting the right kind of hydric stress, but more water-logged soils found it tougher. August and September were hot and dry, so ripening and harvest were successful, except for certain cases of extreme water stress on the driest soils, which saw some bunches shrivel in early September. June right through to October saw higher temperatures than average. Rain from 20 September onwards allowed the Merlots to ripen, often with high alcohol, and Cabernet did particularly well because the rains meant their ripening could go on for longer, lowering alcohols and allowing for more 'normal' development after the hot weather. 		
Vineyards Harvest	The vineyard at Angélus resides in a natural amphitheater on a south-facing slope of Saint-Emilion and at its foot, where the summer temperatures are concentrated and where growth starts earlier. The soil is naturally drained by the slope. A good distribution of limestone and clay (between 8 and 20%) provides a regular supply of water and minerals. The vines' rootstocks are ideally suited to this "terroir" and the vine varieties are distributed according to the soil types: Merlot on the hill, where there is more clay and Cabernet Franc on the sandy clay-limestone soils at the foot of the hill.27 hectares (67 acres). 6,500 to 8,500 vines per hectare. Grape composition is 53% Merlot, 46% Cabernet Franc,1% Petit Verdot. Average age of the vines is 38 years Harvest: September 18th to October 9 th .		



Vinification/ Vinifications in oak and stainless-steel vats for the Merlot, in concrete vats for the Cabernet Franc Maturation - 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. Barrel-filling as the wine is run off the skins. Ageing 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. This 2019 vintage, made while the estate was undergoing conversion to organic-farming status, turned out to be easier to manage than the 2018, which was a vintage that ended up superbly, but which caused worries and tensions. In this vintage, the Merlot has given our wine an opulent texture and succulent fruit, while our Cabernet Franc has brought freshness and tension. We chose to vinify with delicate extractions in order to preserve the brightness of the wine's character and the purity of its fruit. The barrel-ageing process is ongoing, and the wine seems to be absorbing the tannins of the oak barrels without losing any of its bright fruit character or its balance. It possesses the depth, balance, tension, and energy to be a vintage of great complexity and have an ageing potential worthy of the greatest years. **Tasting Notes** 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: chiseled 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. Chateau Angelus is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar Serve with temperature gives the wine more freshness and lift. Chateau Angelus is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau Angelus is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms, and pasta. Production 8,333 cases made. Cellaring Drink 2026-2055 Scores/Awards 96 points - William Kelley, Wine Advocate - April 2022 97-99 points - Lisa Perrotti-Brown, Wine Advocate - June 2020 98 points - Lisa Perrotti-Brown, The Wine Independent - March 2022 98 points - James Suckling, JamesSuckling.com - February 2022 98-99 points - James Suckling, JamesSuckling.com - May 2020 18+ points - James Lawther, JancisRobinson.com - June 2020 98 points - Georgina Hindle, Decanter.com - January 2022 97 points - Jane Anson, Decanter.com - June 2020 97 points - Jane Anson, Insidebordeaux.com - January 2022 98 points - Jeff Leve, thewinecellarinsider.com - March 2022 97-99 points - Jeff Leve, thewinecellarinsider.com - June 2020 Review Only - Farr Vintners - May 2020 97 points - Neal Martin, Vinous - February 2022 96-98 points - Neal Martin, Vinous - June 2020 97 points - Antonio Galloni, Vinous - February 2022 98 points - Jeb Dunnuck MW - April 2022 96-99 points - Jeb Dunnuck MW - June 2020 97 points - Jean Marc Quarin (score only) - January 2020 98-99 points - Terres de Vins (score only) - September 2021 18.5 points - Vinum Wine Magazine (score only) - September 2020 Reviews "The 2019 Angélus bursts from the glass with a rich, dramatic nose of cherries, licorice, sweet spices, and dark chocolate. Full-bodied, layered, and vibrant, its broad and velvety attack segues into a layered, concentrated midpalate that's underpinned by tangy acids and fine, powdery tannins, concluding with a long, penetrating finish. It's a blend of 60% Merlot and 40% Cabernet Franc. Its seamless, pure profile reflects the subtle shift chez Angélus away from the rich, toasty style of the 1990s and 2000s toward greater elegance and precision. Drink Date 2026 – 2055."

- WK, Wine Advocate

Reviews "Composed of 60% Merlot and 40% Cabernet Franc, the 2019 Angélus was harvested from the 13th of September until the 4th of October. Deep garnet-purple colored, it sashays out of the glass with gregarious scents of Morello cherries, lilacs, chocolate box and potpourri with a core of Black Forest cake, blueberry crumble, fragrant soil, and menthol. Medium to full-bodied, the intensity on the palate builds from delicate, beguiling nuances with ethereal weight to a full-on fireworks display of flavor sparks, framed by fantastic freshness and very finely pixilated tannins, finishing long, layered and invigorating."

- LPB, Wine Advocate

"A blend of 60% Merlot and 40% Cabernet Franc, the 2019 Angelus is deep garnet-purple colored. It comes bounding out of the glass with energetic scents of Morello cherries, wild blueberries, and juicy black plums, with suggestions of licorice, candied violets, and forest floor with a touch of crushed rocks. Full-bodied, the palate is packed with tightly wound, delicate layers, supported by a lively backbone and firm, fine-grained tannins, finishing long and perfumed."

- LPB, Wine Independent

"Redcurrants, sweet tobacco, and flowers with some sandalwood. Very perfumed and floral. So pure. Full-bodied, yet so refined and layered, with a soft, compact palate and a crushed-velvet mouth-feel. Poised fruit at the end, together with fresh, rare wood and a light chocolate undertone to the aftertaste. This is open, yet there's so much in reserve. Leave it in the cellar for at least eight years. Try after 2029" - JS, JamesSuckling.com

"An extremely refined and sharpened Angelus with super fine tannins and sweet ripe fruit in the center palate. It's full-bodied, yet tight and so very polished. Silky. Very subtle. Bright blue fruit, black fruit, and stones. Supple and minerally. 60% merlot and 40% cabernet franc."

- JS, JamesSuckling.com

"The most refined Angélus I think I've ever tasted. Almost streamlined but with trademark colour, depth and imprint of tannin. Pure, fresh, and fragrant with dark fruit and spice aromas. Smooth and saline on the palate with real line and length. Pure and precise with no exaggeration but a firmness of structure evident. One of the best from this estate."

- JL, JancisRobinson.com

"Beautifully expressive nose, really so welcoming with hints of sweet red cherries, raspberries, milk chocolate and touches of perfume too - soft but really defined. On the palate there is such charming grip from the tannins and flavour that just takes hold straight away but not in an overly dominating way. It's smooth but precise, driven from start to finish. Softly chewy tannins coat the tongue with black fruit and some creaminess alongside excellent acidity that gives a mouthwateringly fresh and cooling aspect underneath the ripe red and black fruit flavours. This has real life and energy, bright with clear complexity and layers of fruit, oak and terroir that comes across as a spicy but also wet stone, mineral undertone. Seriously good. You almost want to drink this now and just capture all the elements going on, but they'll continue to soften and integrate over time and also let the beautiful Cabernet Franc elements integrate and come more into play over time. A success in 2019." - GH, Decanter.com

"A supremely elegant Angélus full of power. Here the quality of the fruit and the depth of plum, damson, black cherry, and cassis is evident, along with tension, freshness - a slow melding of flavour through the palate with concentration and depth. Liquorice root and baked earth come in from the mid palate and this has the feeling of a being a serious wine that is going to go the distance. The exuberance and confidence of Angelus comes as it opens, with the flavours and texture fattening up. The wine will be aged for one-year 30hl new oak casks, and then go into barrel but without new oak for the last 10 months. The low pH means maybe a little less fleshy than usual with Angélus, certainly less so than the 2018. This gets better and better in the glass, strongly recommend giving this time. 3.6pH. Drinking Window 2027 – 2044." - JA, Decanter.com



Reviews "Grilled oak notes, this is bursting with rich damson, blueberry, and blackberry fruits. Stretches out slowly in the palate, showing nudges of liquorice, fennel, bitter chocolate, and olive paste, coming in waves but each one taking its time. Great definition and purity of expression, with tannins that are confident but tender. This is less exuberant than the 2018, but it's built to age, and is a total knockout. 100% new oak, some in 30hl oak casks. Harvest September 24th till October 11th. As of 2018 part of the Cabernet Franc has been aged in 30hl oak casks, with the rest in barrel, 100% new oak. Penultimate vintage for technical director Emmanuelle Fulchi." - JA, Inside Bordeaux

"Intellectual hedonism is the name of the game here. Opaque ruby in color, the first thing you notice is all the just picked, spring flowers before moving on to all the smoke, fennel, espresso, black and red fruits and earthy nuances. Concentrated layers of velvety fruits are all over the place here with their continuous display of red and black fruits. The finish, with its cashmere tannins and vibrancy sticks with you for over 50 seconds. This stunning wine is going to age and evolve for decades and will be seen as one of the top vintages of Chateau Angelus. Drink from 2034-2055."

- JL, thewinecellarinsider.com

"Deep, almost opaque ruby in color, the wine loads you up with flowers, licorice, smoke, wet earth, spice, vanilla along with red with black fruits on the nose. Classically styled, (in a good way,) the wine is precise, focused, energetic, and pure. Silk with structure is what you notice on the palate along with multiple layers of perfectly ripe, concentrated plums, cherries and blackberries that linger and expand. The wine was made from blending 60% Merlot with 40% Cabernet Franc reaching 14.5 Alcohol with a pH of 3.65. The wine is aging in 100% new, French oak, however, 40% of the Cabernet Franc is aged in foudres, allowing the oak to have almost finished integrating into the wine. The harvest took place September 21-October 9." - JL, thewinecellarinsider.com

"Under Stephanie's stewardship the wines have become fresher and more finely etched, whilst retaining the power central to their personality. The 2019 is a blend of 60% Merlot and 40% Cabernet Franc. The wine will largely be aged in new French oak for 20-22 months, with some Cabernet Franc now in 30hl foudres to preserve aroma."

- Farr Vintners

"The 2019 Angélus was bottled in September 2021, later than many other wines of this vintage. This is very precise on the nose, offering blackberry, dried iris petals, a little graphite and a touch of oyster shell, and the marine influence is more noticeable than before. The palate is beautifully balanced, the 40% Cabernet Franc very expressive and squarely in the driving seat. It lends this wine ample freshness and, as mentioned before, makes it stylistically quite akin to Château Figeac. Displaying fine structure toward the finish, this Angélus is full of tension thanks to a pH of 3.60 (previously, it was around pH 3.85, according to Hubert de Boüard) and comes with a very sustained finish. Seriously impressive, though it will require patience. Drink 2026-2060." - NM, Vinous

"The 2019 Angélus has a sophisticated bouquet with extraordinarily pure blackberry, raspberry, inkwell and crushed iris petals scents, like the Carillon but HD in terms of its clarity. The palate is beautifully defined on the entry, the Cabernet component steering it towards say, Figeac or Cheval Blanc stylistically. It already feels very harmonious, the satin-like texture is supported by real substance and grip on the finish, perhaps more density than some of its peers. This is an outstanding Angélus, one likely to surpass the 2016, a wine that will give 30-40 years of pleasure, maybe more."

- NM, Vinous

"The 2019 Angélus is every bit as impressive as it was from barrel. Silky, medium in body and wonderfully nuanced, the 2019 is pure class. All the elements come together so beautifully as the 2019 builds with a bit of air. Forty percent of the Franc was aged in cask, an approach that works so well here in coaxing all of the energy of Franc to complement the Merlot." - AG, Vinous Reviews "Based on a final blend of 60% Merlot and 40% Cabernet Franc, the 2019 Château Angélus is knockout stuff, and while I'm not sure it matches the perfect 2018, it's not far off. Gorgeous notes of redcurrants, blueberries, sandalwood, dried flowers, vanilla, and forest floor are just some of its nuances, and it hits the palate with medium to full body, a perfectly balanced, seamless mouthfeel, beautifully ripe tannins, and a great, great finish. It doesn't have the sheer weight or richness of, say, the 1998, 2000, 2005, or even the 2009, but it doesn't lack for intensity or power, and it's just a beautiful example of modern-day Saint-Emilion. It's already approachable (this was best on day two) yet will keep for another 30+ years." - Jeb Dunnuck

"The grand vin 2019 Chateau Angelus, a blend of 60% Merlot and 40% Cabernet Franc, is certainly up with the top wines in the vintage. (It actually reminds me a little of a more elegant version of the 2005.) Deep purple-hued, with a blockbuster bouquet of black cherries, blackberries, spice box, violets, spring flowers, and chocolate, it has a terrific sense of minerality, full-bodied richness, building tannins, and an incredible sense of elegance pair with power. A quintessential example of the style now emerging from this estate, it's going to need 5-7 years of bottle age to hit maturity (it won't disappoint in its youth either) or will evolve gracefully for 20-30 years." - Jeb Dunnuck

