



Château Angélys 'Angélys 'Hommage à Elisabeth Bouchet' Saint-Emilion Grand Cru Rouge 2020

AOC Saint-Emilion grand cru, Bordeaux, France



TERROIR

At Château Angélys, the vineyard is located in an amphitheater, on the south-facing slope and foot of the slope of Saint-Emilion, which concentrates warm temperatures in the summer, and increases precocity. The soil is naturally drained by the slope. The good distribution between clay and limestone allows for a regular supply of water and minerals. The percentage of clay, measured between 8 and 20%, makes these soils warm and precocious places. The rootstocks are perfectly adapted to the terroir and the grape varieties are distributed according to the soils: merlots on the slope (more clayey) and cabernet francs on the sandy-clayey limestone soils at the foot of the slope.

WINEMAKING

In concrete tanks. Racking as soon as the juice flows.

AGEING

The "Hommage à Elisabeth Bouchet" vintage is aged in special casks, custom-designed to accommodate the wines. This aging process allows for perfect micro-oxygenation of the Cabernet Franc grapes, as well as a completely controlled wood integration, thus respecting the uniqueness of this grape variety, as elegant as it is demanding. The Cabernet Franc thus reveals its great complexity on the nose, the finesse and precision of its tannins, and delicate minty and spicy notes.

VARIETAL

Cabernet franc 100%

TECHNICAL DATA

Age of vines: 70 years old

TASTING

The Cabernet Francs, crunchy, deep, elegant, captivate with their level of quality: a touch of tannins as delicate as a veil of silk, great smoothness, notes of spices, a length that takes on an air of eternity.

