



CHÂTEAU ANGELUS

Premier Grand Cru Classé "A"

Saint-Émilion Grand Cru AOC

www.angelus.com

VARIETALS	60% Merlot, 40% Cabernet Franc
VINTAGE	2016
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	The color is a beautiful, very dark inky hue. The nose combines sensual and profound fragrances of Lebanese cedar and bitter orange peel with an impression of freshness and great tension.
NOSE	
PALATE	The attack is precise and dynamic with a fleshy, velvety mid-palate atop a refined and creamy tannic body.
AGEING	Aged for 18 to 22 months in a combination of 100% new French oak barrels and large wooden foudres.
PAIRING	The 2016 vintage requires deeply savory, high-protein culinary matches, such as slow braised veal shank, ribeye with truffle, rack of venison and aged hard cheeses.
RATINGS	100pts WINE ENTHUSIAST 4.5 99pts JAMES SUCKLING.COM ★★★★★ VIVINO 98pts <i>Robert Parker</i> WINE ADVOCATE 97pts Decanter
ORDER CODE	FR0868

VINUM LECTOR