

CHÂTEAU ANGELUS

Premier Grand Cru Classé "A"

Saint-Émilion Grand Cru AOC

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VARIETALS	65% Merlot, 35% Cabernet Franc
VINTAGE	2018
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	A lovely depth of colour attracts the eye. Perfect aromatic purity, together with notes of black fruit give great charm on the nose. On the palate, a sweet note gives way to elegant tension with refined and velvety tannins. Alcohol and oak are perfectly integrated. The finish is lingering, underpinned by the elegance of Cabernet Franc, and accompanied by delicate spicy notes.
NOSE	
PALATE	
AGEING	18 to 22 months in 100% new French oak barriques and in large wooden foudres to age a portion of the Cabernet Franc.
PAIRING	The richness and decadent texture of this 2018 vintage call for heavy fats, and earthy accompaniments: Wagyu beef cheek, porcini mushroom or black truffle risotto, foie gras and aged hard cheeses.
RATINGS	100pts  100pt JEB DUNNUCK 99pts 
ORDER CODE	FR0868

VINUM LECTOR