



# CHÂTEAU D'ANGELUS

## Premier Grand Cru Classé

### Saint-Émilion Grand Cru AOC

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|                |                                                                                                                                                                                                                                                        |
|----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| VARIETALS      | 62% Merlot, 38% Cabernet Franc                                                                                                                                                                                                                         |
| VINTAGE        | 2006                                                                                                                                                                                                                                                   |
| REGION         | Saint-Émilion, Bordeaux, France                                                                                                                                                                                                                        |
| TECHNICAL DATA | Alcohol 14%                                                                                                                                                                                                                                            |
| APPEARANCE     | Deep, opaque ruby red in color, reflecting the concentration and depth of this vintage.                                                                                                                                                                |
| NOSE           | The bouquet reveals intense aromas of black fruits, blackcurrant and fig, accompanied by notes of oloroso. With aeration, nuances of chocolate, sweet spices and licorice unfold.                                                                      |
| PALATE         | On the palate, this wine is powerful while maintaining beautiful harmony. Ripe black fruits envelop the palate with a velvety texture, supported by an elegant freshness. Silky tannins and well-integrated acidity lead to a long, persistent finish. |
| AGEING         | 20 to 22 months in new fine-grained French oak barrels of medium toast for the Merlot, while part of the Cabernet in 30hl foudres.                                                                                                                     |
| PAIRING        | It pairs ideally with roasted red meats, and perfectly a lamb leg or duck breast.                                                                                                                                                                      |
| RATINGS        | 95pts <b>WINE ENTHUSIAST</b><br>95pts <i>Robert Parker</i><br>4.6 <b>VIVINO</b>                                                                                                                                                                        |
| ORDER CODE     | FR0868                                                                                                                                                                                                                                                 |