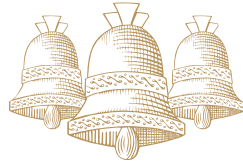


CARILLON



d'ANGELUS

Saint-Émilion

<i>Surface area and soils</i>	21 designated hectares (52 acres), the plots of which are planted on 3 types of soils: <ul style="list-style-type: none">- one made up of cold, late-ripening clay,- one made up of warmer clay, sand and limestone,- one made up of faster-draining and earlier-ripening soils
<i>Density of plantation</i>	6,500 to 8,500 vines per hectare depending on the soil characteristics
<i>Grape composition</i>	90% Merlot, 5% Cabernet Franc, 5% Cabernet Sauvignon
<i>Pruning</i>	Respectful of the flow of the sap, adapted to the vigour of the grape variety and to the soil-type
<i>Harvesting</i>	Picking date according to berry sampling for optimal ripeness
<i>Vinifications</i>	In inverted tronco-conical stainless steel vats. Vat-filling and extraction using gravity-flow <ul style="list-style-type: none">- A cold soak at 8°C- Temperature of alcoholic fermentation up to 28°C- Post-fermentation maceration at 28 to 30°C, for 1 to 3 weeks
<i>Barrel-filling</i>	50% as the wine is run off the skins and 50% after the malo-lactic fermentation
<i>Ageing</i>	16 to 18 months in fine-grain French oak barrels with medium char, of which 60% are new and 40% second-fill barrels
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<i>Totale surface area</i>	131 hectares (324 acres), including 62 hectares in Saint-Émilion
<i>Winemaker and Oenologist</i>	Hubert de Bouïard de Laforest

