



LES ANGELOTS

de Villemaurine

SAINT-EMILION GRAND CRU

2018 vintage



THE CELLARMASTER'S VIEW (on July 10th, 2020)

Both concentration and balance are remarkable with this vintage 2018.

Aromas of red fruits, freshness and elegance characterize this vintage of Les Angelots of Villemaurine. Its tannic structure and its richness make it a wine that deserves to age between 2 and 5 years before being tasted.

APPELLATION : Saint-Emilion Grand Cru

VINTAGE : 2018

OWNER : The ONCLIN family

CONSULTANT ŒNOLOGIST : Hubert de Bouïard

VINEYARD : Locality : Saint-Emilion
Soil type : Clay-limestone over
asteria limestone

VINEYARD GRAPE COMPOSITION : Merlot : 90 %
Cabernet Franc : 10 %

BLEND IN WINE : Merlot : 95 %
Cabernet Franc : 5 %

AVERAGE AGE OF VINES : 35 years

PRUNING SYSTEM : Double Guyot

DE-LEAFING : Yes

CROP THINNING : Yes

HARVESTING DATES : Merlot : Septembre 13th to October 3rd
Cabernet Franc : October 9th

HARVESTING TECHNIQUES : By hand in small crates, double
vibrating sorting table, manual
and mechanical sorting, gravity-flow
transfer to vat

VATTING TIME : 30 days in 60hl double-walled
stainless steel vats

YIELD : 45 hl/ha

AGEING : 40% new barrels,
60% second-fill barrels