

CHÂTEAU ANGELUS 1er Grand Cru Classé A 2020

Art. Nr.: 1238420

Hersteller: Château Angelus, St. Emilion

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Émilion

Jahrgang: 2020

Rebsorte: Merlot, Cabernet Franc

Alkoholgehalt: 13,5 %

Reife: bis 2038

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 97

Falstaff: 96

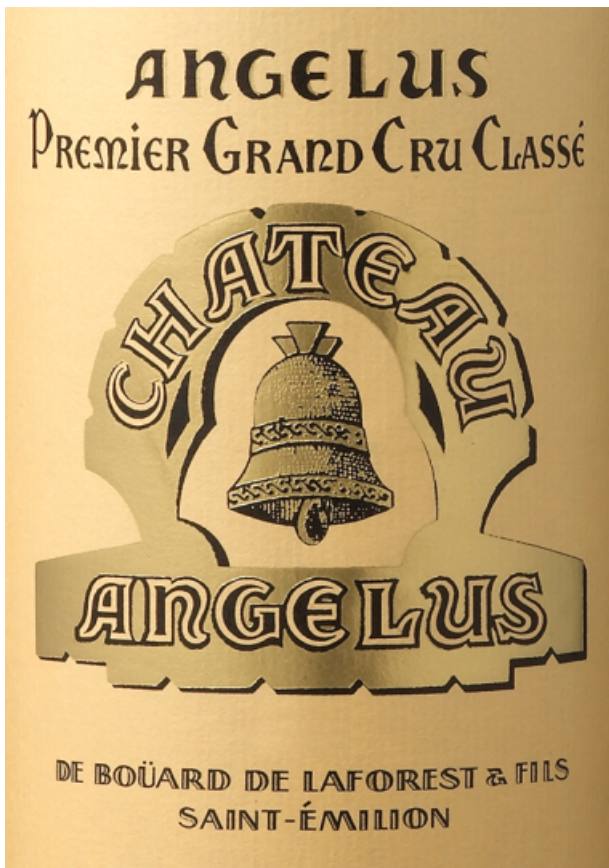
James Suckling: 99

Speiseempfehlung:

Lamm: Geschmort/Gedünstet

Flaschengröße: 0,75 Liter

Verschluss: Naturkork



Einzelflaschenpreis: € 578.40

Verkostnotiz

JAMES SUCKLING: "This is wonderfully refined and balanced with such pretty depth. Full-bodied and so polished and pure. Subtle at first, then it takes off and keeps coming. Sophisticated. 60% merlot and 40% cabernet franc."

ROBERT PARKER - THE WINE ADVOCATE: "The 2020 Angélus has an opaque purple-black color, pulling you in with a captivating perfume of kirsch, Black Forest cake, ripe plums, violets and molten licorice, followed by wafts of underbrush, raspberry leaves and graphite, plus a hint of clove oil. The medium to full-bodied palate already offers beautiful balance and expression at this nascent stage, featuring bright, crunchy red and black fruits with remarkable energy and tension. Its amazingly plush, silken texture carries all these shimmering flavors to a very long and fragrant finish. This jaw-dropping expression of 2020 is simply stunning." - Lisa Perrotti-Brown

DECANTER: "Supple damson fruits, I love the aromatics on this and the striking fruits. Silky in texture, balanced and elegant, there are big tannins that slowly but surely creep up on you through the palate. This is a sleek, poised, and confidently-constructed Angélus, with depth to the olive, chocolate, cassis body and a crushed mint leaf kiss on the finish. As often with this vintage it is not an exuberant hug, it is more about discreet power and gorgeous stealing-up of flavours and textures giving depth and subtle power. Drinking Window 2028 - 2048."

FALSTAFF: "Dunkles Rubingranat, violette Reflexe, dezente Randaufhellung. Frische rote Waldbeernuancen, Rote Johannisbeeren, feine Kräuterwürze, ein Hauch von Edelholz, floraler Touch von Rosenöl, Veilchen, Orangenesten sind unterlegt. Saftige rote Kirschfrucht, pfeffrig unterlegte Textur, frisch strukturiert, ein Hauch von schwarzem Tee, mineralisch, wirkt leichtfüßig, verfügt über gute Länge und sicheres Entwicklungspotenzial, ein subtiler Angélus, der sich wunderbar in die Trilogie der letzten Jahre einfügt." - Peter Moser