



# CHÂTEAU ANGELUS 1er Grand Cru Classé A 2021

Art. Nr.: 1238421

**Hersteller:** Château Angelus, St. Emilion

**Land:** Frankreich

**Region (Betriebssitz):** Bordeaux

**Gebiet (Betriebssitz):** Saint-Émilion

**Jahrgang:** 2021

**Rebsorte:** Merlot, Cabernet Franc

**Reife:** bis 2039

**Kategorie:** Rotwein

**Süße:** Trocken

## **Bewertung:**

**Robert Parker Wine Advocate:** 94-96

**Falstaff:** 94

**James Suckling:** 95-96

## **Speiseempfehlung:**

**Lamm:** Geschmort/Gedünstet

**Flaschengröße:** 0,75 Liter

**Verschluss:** Naturkork

**Einzelflaschenpreis: € 578.30**

### **Verkostnotiz**

**JAMES SUCKLING:** "Beautiful depth here, with currants and blackberries, as well as hints of fresh herbs and wet earth. Medium-to full-bodied, layered and long, with depth and beauty. Savory. Impressive for the vintage. Persistent."

**ROBERT PARKER - THE WINE ADVOCATE:** "A brilliant wine that signposts this estate's evolution under Stéphanie de Boüard-Rivoal, the 2021 Angélu is a blend of 60% Cabernet Franc and 40% Merlot, with fully half of the old-vine Cabernet Franc maturing in foudres rather than 225-liter barriques. The result is a wine of unprecedented purity and finesse, unwinding in the glass with compelling aromas of plums, raspberries, rose petals, vine smoke, blood orange and warm spices, followed by a medium to full-bodied, deep and layered palate with a rich and fleshy core that entirely conceals its structuring chassis of ultra-refined tannins. Bright and sapid, it's striking for its integration and elegance at this early stage, and I wouldn't be surprised to see it upstage a number of more touted vintages once it's in bottle." - William Kelley

**FALSTAFF:** "Dunkles Rubingranat, violette Reflexe, zarte Randaufhellung. Frische Preiselbeeren, reife Weichselfrucht, Nuancen von Brombeeren, ein Hauch von schwarzem Pfeffer, kandierte Orangenzesten. Straff, rotbeerig, gute Dichte, feine, reife Tannine, frische Struktur, rote Kirschen und Johannisbeeren im Abgang, zeigt große Länge, sicheres Reifepotenzial." - Peter Moser