

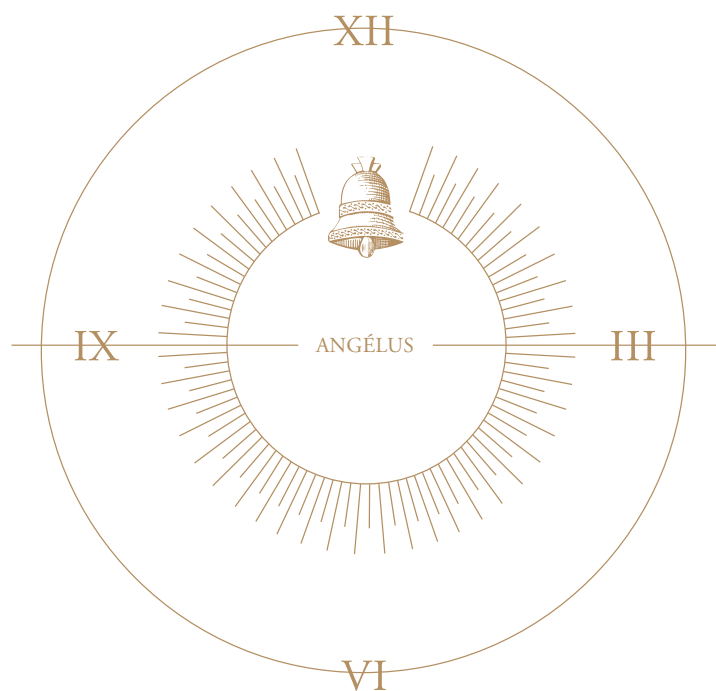
ANGELUS



PRESS KIT

SUMMARY

ON OUR ANCESTORS' LAND	P.3
I. THE HISTORY OF A NAME	P.4
II. EIGHT GENERATIONS OF HISTORY...	P.5
III. ... BUILDING A WINE'S REPUTATION	P.6
IV. STÉPHANIE de BOÛARD-RIVOAL THE THIRD WOMAN TO RUN ANGÉLUS	P.8



THE ANGÉLUS SIGNATURE	P.11
V. A UNIQUE "TERROIR"	P.12
VI. CABERNET FRANC	P.13
VII. THE RECENT CHÂTEAU ANGÉLUS VINTAGES	P.15
VIII. CHÂTEAU ANGÉLUS (VINEYARD & VINIFICATION)	P.21
IX. CARILLON D'ANGÉLUS (VINEYARD & VINIFICATION)	P.22
XI. THE ANGÉLUS SOUND	P.24

ON OUR ANCESTORS' LAND

*« Here in Saint-Emilion at Angéus on our ancestors' land,
vines and wine are like a religion, a passion shared by the
whole family... »*

THE HISTORY OF A NAME

7.0 a.m., midday, 7.0 p.m., 7.0 a.m., midday, 7.0 p.m. and so on. In some country places, the local church bell tower still rings the angelus peal.

The origins of the angelus peal and the associated prayer is often ascribed to a Papal order issued by Callistus III after Christian armies repelled the Turks on 21st July 1456. As a sign of thanks for divine intervention, all the bells in Christendom were to ring every day in the morning, at midday and in the evening, calling people to prayer.

Over the centuries at 7.0 a.m., midday and at 7.0 p.m. the angelus bell cadenced the days' work. In the fields and villages, women and men stopped their labours to pray. "The Angelus", the magnificent well-known work by the great French impressionist painter, Jean-François Millet immortalised this moment of prayer.

Château Angélu is situated in a natural amphitheatre, where sounds are amplified. Its name derives from the very old plot of vines located here, where the vine workers could hear the angelus bells of the three neighbouring churches ringing at the same time.

The bell on the Château Angélu label recalls the call to prayer and the moment of devotion.

EIGHT GENERATIONS OF HISTORY ...

Michel de Boüard, historian, chartist and rector of the Academy of Caen explored the origins of his family. The earliest reference he found to his family tree was with Georges Boüard, born in 1544, a Bourgeois and Jurat of the city of Bordeaux.

At the end of the 18th century in 1782, Jean de Boüard de Laforest, a King's bodyguard, settled in Saint-Emilion. His daughter, Catherine-Sophie known as Sophie de Boüard de Laforest, married Charles Souffrain de Lavergne in 1795 and set up home on the Mazerat estate, which belonged to her husband.

At the beginning of the 20th century, Maurice de Boüard de Laforest inherited the estate. He extended it, adding in particular a 3-hectare (7½-acre) enclosure named Angélu in 1920. He left it to his sons in 1945.

Jacques and Christian de Boüard de Laforest continued their father's work and that of previous generations. They ran the estate until 1985, when Hubert de Boüard de Laforest took over and was joined in 1987 by Jean-Bernard Grenié, then by Stéphanie de Boüard-Rivoal in 2012.

Less than a kilometre from the famous Saint-Emilion bell tower, situated on the much-vaunted south-facing "foot of the hill", Angélu has been the life work of eight generations of the Boüard de Laforest family.

... BUILDING A WINE'S REPUTATION

In the first-ever classification of Saint-Emilion wines in 1954, Château Angélu was a Grand Cru Classé. Already at the time, it benefited from a solid reputation, which helped it survive the Bordeaux wine crisis of 1973 and take part in the oenological renewal of the 1980's. This was the context in which Hubert de Boüard de Laforest, a graduate oenologist from Bordeaux University, took advantage of this marvellous wine's illustrious past, while being resolutely turned towards the future, and launched and continued to implement an ambitious, innovative policy in favour of achieving excellence in wine growing and making.

Since then, he has constantly challenged practices and techniques for the benefit of his land and the unique characteristics of the wines grown on it, making Château Angélu one of the foremost properties in its appellation area.

Recognised throughout the world as one of the major Bordeaux names, Château Angélu represents the devotion of a family and its team of professionals, focussed on achieving excellence and highlighting the matchless nature of its *terroir*. Together, they combine their loyalty to traditional methods with continuously improving technology both in the vines and the cellar to get the very best out of each harvest and every vintage.



ANGÉLUS IS HENCEFORWARD HELMED
BY STÉPHANIE DE BOÜARD-RIVOAL, SHE
REPRESENTS THE EIGHTH GENERATION OF
THE BOÜARD DE LAFOREST FAMILY.



STÉPHANIE de BOÜARD-RIVOAL, THE THIRD WOMAN TO RUN ANGÉLUS

After Catherine Sophie de Boüard de Laforest in 1800 and Eugénie Chatenet in 1900, Stéphanie de Boüard-Rivoal is the third woman to preside over the fortunes of this estate, where she was born and grew up. She has an almost physical relationship with Angéhus, living with the land and drawing from it the courage and determination she needs to keep on course. It gives her emotional and spiritual strength, and she sees herself as an integral part of this ecosystemic whole.

She measures the full importance of the responsibilities that were entrusted to her in 2012 and the accountability involved. She strives to display how she embraces the founding values, which have guided and supported this family since the very beginning of the story that connects it with this estate: integrity, hard work, humility and a sense of duty.

Alongside her uncle Jean-Bernard Grenié, she will continue the work of their ancestors, focussed on the sole purpose of serving the renown of Angéhus, ensuring that the name which connotes excellence and timelessness, continues to shine over time.

“The commitment for me is almost like a priestly vocation, which I take up with faith, passion and gratitude. We are only the guardians of a history that preceded us and will survive us, so our role is to sustain it in the best conditions we will be able to achieve.

We serve our family’s past, our present and most importantly the generations’ future, who will in turn become guardians of the history. It will be our responsibility to prepare them for these duties, so that they can do the best job possible, when the time comes.” Stéphanie de Boüard-Rivoal.

The black bottle with the raised real gold decoration designed by Stéphanie de Boüard-Rivoal for the 2012 vintage, celebrates two hundred and thirty years of history, the renovation of the chateau, the promotion of the eighth generation to the head of the property and the accomplishment of reaching the top of the Saint-Emilion wine classification.





ANGELUS
PREMIER GRAND CRU CLASSÉ "A"



ANGELUS
2012

FAMILLE DE BOÛARD DE LAFOREST
SAINT-ÉMILION GRAND CRU



Stéphanie de Boüard-Rivoal



Jean-Bernard Grenié



Hubert de Boüard de Laforest

THE ANGÉLUS SIGNATURE

The Angélu signature results from the combination of bold decisions on vine varieties and an outstanding *terroir*. It is this unique character born of the south-facing Saint-Emilion slopes with its large proportion of Cabernet Franc that we are so pleased to meet over and over again as the vintages pass by: lush, dense, creamy, elegant, pedigree, pure and fresh.

« A great wine is a terroir with the person to reveal it, to make the very best of it and pass it on... »

A UNIQUE “TERROIR”

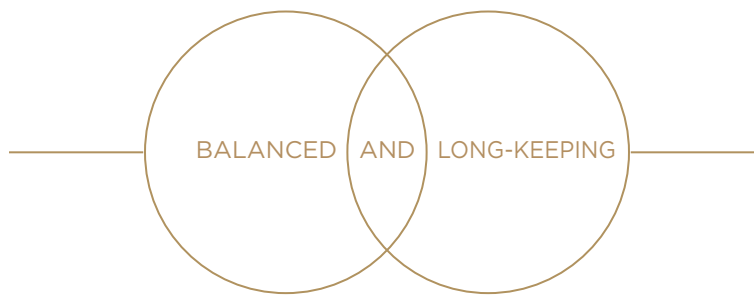
What makes a great “terroir”? It is much more complex than you might think. It is not just the land, the earth, its natural capacity to drain away water and retain humidity – limestone or clay – the proportion of different elements in it that make it warm or cold soil, rich or poor ground, well-balanced or lacking. It is also the way it is exposed at the head of a valley, on a slope or at the foot of a hill, which creates little places that can be absolutely outstanding.

The vineyard at Angélu resides in a natural amphitheatre on a south-facing slope of Saint-Emilion and at its foot, where the summer temperatures are concentrated and where growth starts earlier. The soil is naturally drained by the slope. A good distribution of limestone and clay (between 8 and 20%) provides a regular supply of water and minerals. The vines’ rootstocks are ideally suited to this “terroir” and the vine varieties are distributed according to the soil types: Merlot on the hill, where there is more clay and Cabernet Franc on the sandy clay-limestone soils at the foot of the hill.

All these special characteristics contribute to the Angélu style : lush, dense and creamy because of the early onset of growth thanks to its “terroir”, but also elegant, classy and pure with lots of freshness thanks to the large proportion of Cabernet Franc (47% of the vines), and to the perfectly balanced distribution of limestone and clay in its soils.

SIGNATURE CABERNET FRANC

Cabernet Franc is cultivated lovingly, defended, respected and admired. On some of the greatest Saint-Emilion estates, Cabernet Franc covers a large proportion of the vines grown. At Angélu, it is not the majority grape variety, but accounts for 47% of the total vineyard and the Cabernet Franc vines are on average more than 30 years old.



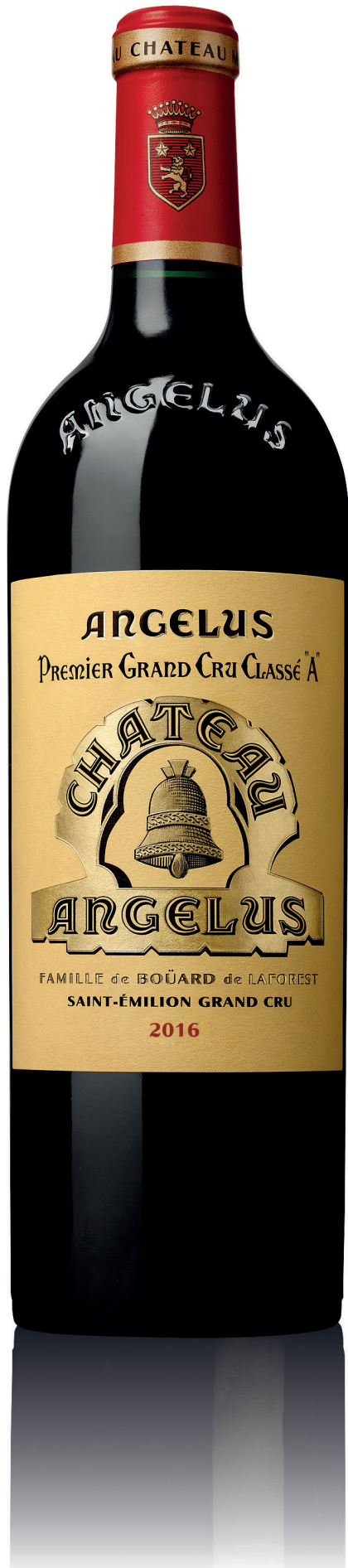
At Angélu, this variety has always been popular. It is strongly represented on the estate and makes an important contribution to the blends of the prestigious Saint-Emilion wines that grow on the south-facing slope and in the gravelly soils next door to Pomerol.

In the Angélu vineyard, Cabernet Franc is grown on warm soils made up of sandy limestone scree lying on top of clay that benefit naturally from a regular water supply.

Cabernet Franc vines reach their peak at 20 years old and the most spectacular results are achieved with fruit from vines older than 40 with low yields.

The wines are slow to open up, but they are amongst the most intriguing and the most refined. Their colour becomes more intense during ageing, the menthol, spicy aromas are impressively elegant and subtle. The tannins are dense, but silky and bring the necessary fresh notes to achieve overall balance. Cabernet Franc enhances the ageing of the greatest wines.





U CHATEAU



ANGELUS

ANGELUS

PREMIER GRAND CRU CLASSÉ A



FAMILLE de BOÛARD de LAFOREST
SAINT-ÉMILION GRAND CRU

2016

RECENT CHÂTEAU ANGÉLUS VINTAGES

2018 - “ LE PHÉNIX ”

What an astonishing year with, in six months, more rainfall than normally in a whole year! Except for a good flowering, the weather conditions made life difficult in the vines up till mid-July. While the estate is totally committed to its conversion to organic growing, the season proved difficult. However, constant vigilance, dogged determination, rigour and monitoring on a daily basis enabled us to overcome these difficulties and bring in, on the one hand, a normal-sized crop, and on the other, a magnificent one –an amazing feat given the context. From July 15th on, outstanding anti-cyclonic conditions set in and lasted right up till the end of the picking, the only interruption being a few necessary rain showers that arrived with perfect timing to restore the vines' energy. While temperatures were high, they were never extreme, unlike the 2003 vintage, for example. The nights were cool, and the substantial water reserves brought by the spring rain, enabled excellent photosynthesis to take place. The grapes were able to ripen without ever being burned by the sun, resulting in a vintage marked by the freshness of its fruit character. At Angélu, with a harvesting tailored to the grapes' ripeness, the thick-skinned berries reached perfect ripeness, producing refined, velvety tannins. The grape pips ripened very early, displaying a dark brown colour -a rare occurrence that merits mentioning, and which helped provide outstanding, stable polyphenol qualities. Despite the very hot summer, the acidities were maintained right to the end, giving the first wines tasted a sapidity, balance, freshness and elegance worthy of the greatest vintages.

Harvest : 24th September to 11th October
Blend : 65 % Merlot and 35% Cabernet Franc

2017 - “ L'ÉCLATANT ”

After a very favourable start to the growing season with a very early bud-break, the vine cycle was delayed at the end of April by a frost which hit the Bordeaux region very severely. At Angélu, where nature was kind, we were mostly spared this sad episode. However, over the small area affected by the frost, substantial selection work was carried out. The rest of the season went wonderfully smoothly with an excellent flowering, followed by a very hot month of June which boosted the vines' energy levels and gave them the strength they needed to develop high quality grapes. A quite cool but dry summer allowed the grapes to ripen slowly and evenly, which favoured fresh fruit aromatic expression. The end of summer weather was a little rainy; however, with the grapes already ripe we decided to begin harvesting on September 13th! The wines have deep colour, while on the nose they show immediate charm and pure aromatics bursting with fruit. On the palate, the tannins are tight-grained and silky, precise and in good balance with flesh and great freshness that brings energy and mouth-watering length of flavour. 2017 at Angélu is both harmonious and bursting with fruit flavour.

Blend : 70 % Merlot and 30 % Cabernet Franc

2016 - “ LE RAYONNANT ”

Three months of summer without water: never before seen in the memory of winegrowers! This surprising climatology, these incredible conditions, associated with the terroirs at Angélu, have given us a great, unpredicted, unexpected vintage. The harvest, picking calmly and when we wanted, took place from 4 to 21 October. The long time on skins allowed us to extract very ripe grape seed tannins this year. These tannins have an elegant structure, stable and for very long ageing. As we had expected of them, the Merlots show an extremely deep colour, and their rich alcohol is perfectly integrated. They are dominated by fruit, freshness, breed and elegance. The Cabernets Francs, with their crunchiness, which we had suspected during the harvest, magnify this very great vintage of Angélu and enthral us with their level of quality: a touch of cashmere tannins, great smoothness, spicy notes. They rival the Merlots in their elegance. 2016 is a radiant vintage mirroring the incredible summer conditions which shaped its identity and determined its destiny.

Harvest : 4th to 21st October
Blend : 60 % Merlot and 40 % Cabernet Franc



2015 - " LE MAGNIFIQUE "

2015 was a blessed, dreamt-of year, with favourable weather conditions from spring to harvest. Each step took place under ideal conditions: flowering was even, and then the necessary rainfall for the growth of the vines came before the very dry months of June and July. Véraison went like a wonder. The pips started to ripen very early. August, with some timely rains and mild temperatures, allowed the vine to develop well and for the grapes to ripen in a balanced way. The fine days and cool nights in September, accompanied by some showers, favoured the ripening of the tannins. The perfect state of health in the vineyard and the superb weather conditions of early autumn allowed us to harvest magnificent grapes as and when we wanted... over nearly a month! The Merlots from Angéus were picked from September 22, ripe but not overripe, crisp, fruity, with lots of freshness. Cabernets Francs, a gem for Angéus, were also magnificent, and were picked from October 8. It brings elegance, finesse and depth, with a silky note, and greatly contributes to enhancing this new vintage. 2015 is an excellent vintage at Angéus. Excellent in its subtle balance between power and refinement; in its intense aromatics of ripe, juicy fruit, its suave, clean entry on the palate, its tight-grained velvety tannins and its great purity. It has all the charm brought by a sun-drenched vintage with a touch of flamboyant classicism (baroque we might say), in harmonious balance with the elegance and breed brought by the freshness and tension in the lingering finish.

Harvest : 22nd September to 14th October
Blend : 62 % Merlot and 38 % Cabernet Franc

2014 - " L'INDIEN "

This great vintage started with a tricky spring and a difficult summer, but we were fiercely resolved not to give up and to read the vines and understand their needs. Then from 25th August onwards, day after day of lovely weather came along and our confidence returned. We took risks and waited to start harvesting. Finally October arrived, golden, warm and magnificent, enabling us to delay picking the old Merlot vines for a few days and wait for the Cabernet Franc grapes to ripen fully. This vintage has a very pure, elegant nose. The attack is clean, and the wine progressively gets bigger, reaching a very sophisticated balance between the magnificent quality of the tannins, substance, tension and freshness. There is 50% Cabernet Franc in the blend, which elevates the elegance of the wine's tannic structure and makes the finish complex and long.

Harvest : 2nd to 22nd October
Blend : 50 % Merlot, 50 % Cabernet Franc

2013 - " L'APPÉTANT "

After a rainy spring, which triggered poor fruit set and "hens and chicks" (millerandage), July and August were especially hot and dry months, which provided the right conditions for the grapes to develop the basic requirements: the polyphenol quality in the skins and pip ripeness. This new vintage has distinctive freshness, elegance, fruit and refined tannins.

Harvest : 28th September to 18th October
Blend : 62 % Merlot and 38 % Cabernet Franc Drink : 2030 - 2035

2012 - " LE PREMIER "

The 2012 vintage had a tough start with a chaotic spring. Fortunately, July and August were perfect for good grape development. The nose is remarkably intense and the purity of its fruit aromas is amazing. The top quality Cabernet Franc grapes straighten out the wine's structure and provide a great accompaniment for the velvety, tender Merlot, while contributing elegance and precision to the whole.

Harvest : 8th to 19th October
Blend : 55 % Merlot, 45% Cabernet Franc
Drink : 2025 - 2045



2011 - “ LE CISELÉ ”

The weather patterns of this vintage were quite unusual and forced the estate's teams to adapt continuously, while never letting up with grass cover crop management, tilling and early leaf removal and thinning out. These wines start with pure ripe fruit aromas. After a precise attack they display fine, silky, tight-knit tannins and a lovely mouth-filling feel. Very elegant finish.

Harvest : 19th September to 6th October
Blend : 60 % Merlot, 40 % Cabernet Franc
Drink : 2025 - 2040

2010 - “ L'OPULENT ”

This vintage provided clement weather for winegrowers: disease scarcely developed and a combination of sunny days and cool nights helped the development of refined polyphenols. This is a classic vintage, amazingly rich and outstandingly precise. It has a deep black colour, strong, pure aromas and an impressive, subtly expressed tannic structure. This lushness combined with its elegant freshness that comes mainly from the beautiful Cabernet Franc grapes, makes this magnificent vintage a very long-keeping wine.

Harvest : 28th September to 21st October
Blend : 55 % Merlot and 45 % Cabernet Franc
Drink : 2030 - 2050

2009 - “ LE BAROQUE ”

This vintage benefited from weather conditions that contributed to the production of perfectly ripe grapes. These wines are bright ink black. On the nose, the ripe fruit aromas are fresh, not jammy. Pure red cherries, raspberries, and blackberries. On the palate they display lovely concentration with substance, but are in no way heavy. Their silky tannins balance perfectly with their supple richness. These wines are powerfull and concentrated, but velvet smooth and subtle too.

Harvest : 25th September to 14th October
Blend : 60 % Merlot, 40% Cabernet Franc
Drink : 2025 - 2045

2008 - “ LE CLASSIQUE ”

Since the vines were clean and disease-free, harvesting began late on 3rd October. Picking could really be carried out depending solely on the ripeness of each plot and only on fine days. The deep black Merlot with the Cabernet Franc that traditionally does so well at Angélu, produced outstandingly dense wines with thick, richly supple, round body. The aromas are reminiscent of black berries and plum as well as delicate mineral and flowery notes. Long and fresh on the palate, their concentration is expressed as a silky elegance.

Harvest : 3rd to 21st October
Blend : 58 % Merlot, 42 % Cabernet Franc
Drink : 2025 - 2035



2007 - “ LE CHARME ”

In July and August the vines were very closely monitored, depending on individual needs, to compensate for the poor weather conditions of the early summer. Very fine weather in September provided superb ripening conditions. Flavours and aromas developed and the tannins matured. On tasting the wines displayed very deep colour, lovely fruity aromas with mineral notes and fresh, silky texture. Long and pure on the finish.

Harvest : 25th September to 12th October
Blend : 62 % Merlot, 38 % Cabernet Franc
Drink : 2015 - 2030

2006 - “ LE BORDELAIS ”

After an early start to growth, weather conditions in August and at the beginning of September caused slow ripening, making it possible to focus on freshness and ensure long ageing. Since the grapes were disease-free and perfectly ripe, harvesting could be carried out with full attention to detail. These wines are dense with beautiful fruity aromas and delicate grilled hints. The wines are dense, well balanced and have very elegant freshness.

Harvest : 19th to 29th September
Blend : 62 % Merlot and 38 % Cabernet Franc
Drink : 2020 - 2035

2005 - “ L’IMPÉTUEUX ”

A unique year with an extremely high water deficit, but good temperatures for ripening. Grape quality was memorable, both in terms of being disease-free and their balance. What makes this vintage stand out is its harmonious balance of vigour and freshness, as well as its pure aromas.

Harvest : 16th September to 1st October
Blend : 62 % Merlot, 38% Cabernet Franc
Drink : 2030 - 2050

2004 - “ LE SAVOUREUX ”

The quite worrying weather conditions at the outset, finally settled down at the end of August and became excellent until mid-October. Slow ripening brought out elegance in these wines. On tasting, they display an opaque robe and black fruit aromas. The tannins are beautifully round. The balance and freshness on the finish sum up all this vintage's elegance.

Harvest : 30th September to 14th October
Blend : 60 % Merlot, 40 % Cabernet Franc
Drink : 2025 - 2035



2003 - “ L'ORIENTAL ”

After a hot, sunny summer, the grapes were exceptionally rich with magnificent balance and completely free of disease. The wines display beautiful aromas of red and black berries, subtle hints of roasted coffee and a touch of freshness on the palate attributable to the Cabernet Franc grapes. With their silky tannins, they have a lovely balance between vigour and velvet smoothness, as well as a very long finish.

Harvest : 9th September to 3rd October
Blend : 50 % Merlot, 50 % Cabernet Franc
Drink : 2020 - 2035

2002 - “ LA PRÉCISION ”

Since the weather conditions this year were especially good for the Cabernet Franc vines, there is a large proportion of this variety in the final blend. The wines are shiny black with deep aromas of fruit, raspberry and blackcurrant and delicate spicy hints. On the palate, the ripe, pedigree tannins are magnificently balanced with the rich body, a marriage of vigour and elegance with impressive length.

Harvest : 20th September to 8th October
Blend : 45 % Merlot and 55 % Cabernet Franc
Drink : 2020 - 2030

2001 - “ L'ÉLÉGANCE ”

Made from perfectly ripe fruit, thanks to picking over a long spread-out period, the wines are subtle, appealing and dense. Their colour is deep with purple tints, which demonstrate their capability to live for years. They display aromas of black fruit, spice and tobacco. They are very nicely balanced on the palate; the first impressions are of velvet, then the mid-palate builds up an even structure. Hints of freshness dominate the finish, reminding us of the importance of the Cabernet Franc for its elegance and subtlety as well as giving the wines plenty of ageing potential.

Harvest : 21st September to 5th October
Blend : 60 % Merlot, 40% Cabernet Franc
Drink : 2030 - 2035

2000 - “ L'ÉQUILIBRE ”

The dazzlingly fruity, creamy balanced Merlot were blended with the slightly over-ripe Cabernet Franc. The wines have a purplish black robe and display aromas of blackberry, plum and blackcurrant as well as delicate hints of smoke and liquorice. They fill the mouth, are amazingly concentrated and have a magnificent tannic structure. The balance between acidity and lush richness produces a strong impression of freshness. These wines will keep for a very long time indeed.

Harvest : 14th to 27th September
Blend : 60 % Merlot, 40 % Cabernet Franc
Drink : 2035 - 2045





ANGELUS

CHÂTEAU ANGÉLUS

Saint-Emilion, Premier Grand Cru Classé « A »

<i>Managing directors</i>	Stéphanie de Bouïard-Rivoal and Jean-Bernard Grenié
<i>Surface area</i>	27 hectares (67 acres)
<i>Location</i>	South-facing slope of Saint-Emilion on the famous foot of the slope
<i>Soils</i>	Clay-limestone on the higher part Clay-sand-limestone on the side of the slope
<i>Density of plantation</i>	6,500 to 8,500 vines per hectare
<i>Grape composition</i>	53% Merlot, 46% Cabernet Franc, 1% Petit Verdot
<i>Average age of the vines</i>	38 years
<i>Pruning technique</i>	Adapted to each vine
<i>Winemaker and œnologist</i>	Hubert de Bouïard de Laforest
<i>Technical manager and œnologist</i>	Emmanuelle d'Aligny-Fulchi
<i>Fermentation</i>	In stainless steel, concrete and oak vats
<i>Transfer to barrels</i>	Immediately after running the wine off the skins
<i>Ageing</i>	18 to 22 months in new barrels and foudres



CARILLON D'ANGÉLUS

Saint-Emilion Grand Cru

<i>Managing directors</i>	Stéphanie de Bouïard-Rivoal and Jean-Bernard Grenié
<i>Surface area</i>	15 hectares (37 acres)
<i>Location</i>	Selection of different parcels
<i>Soils</i>	Clay-limestone Clay-sand-limestone
<i>Density of plantation</i>	6,500 to 8,500 vines per hectare
<i>Grape composition</i>	90% Merlot, 5% Cabernet Franc, 5% Cabernet Sauvignon
<i>Pruning technique</i>	Adapted to each vine
<i>Winemaker and œnologist</i>	Hubert de Bouïard de Laforest
<i>Technical manager and œnologist</i>	Emmanuelle d'Aligny-Fulchi
<i>Fermentation</i>	In stainless steel vats
<i>Transfer to barrels</i>	Immediately after running the wine off the skins
<i>Ageing</i>	16 months, 50% in new barrels, 50% in second-fill barrels





DARRAUD
ARTISAN
MOYENNE 2014

Taransaud
FRANCE

M

2014

GENYOS
PRODUCTION

GENYOS
PRODUCTION

THE ANGÉLUS SOUND

The name Angéluſ alone conjures up the ſound of church bells, the ſymbols of the eſtate found on the bottle labels, in its logo and bell tower. Angéluſ has ſought to capture this unique ſound and entruſt it to the great jazz pianist Yaron Herman for the creation of the eſtate’s ſound identity.

This new partnership with a renowned artiſt continues the intimate connection that Angéluſ has enjoyed for many years with the world of art and creation, while developing further its ambitious policy of arts ſponsorſhip, firſt inſtigated by Stéphanie de Boüard-Rivoal in order to accompany artiſts in their creative proceſſes and provide ſupport and inſpiration, while totally reſpecting their freedom and ſtyles.

The reaſon for chooſing Yaron goes back to July 2017, when this young, prodigious pianist was invited to perform at the Saint-Emilion Jazz Festival. His improvised piece on “four wines of Château Angéluſ” wowed the audience and is remembered as one of the high points of the festival. It was while liſtening to him that day that Stéphanie de Boüard-Rivoal had the idea of propoſing an exclusive partnership.

As Angéluſ’s Managing Director explains: *“For Angéluſ, the creation of a ſound identity wasn’t an end in itſelf. It was really the deſire to work with this young and already well-known pianist that triggered off the idea. On his very firſt viſit to the Château, Yaron Herman quickly underſtood the uniqueness and character of our eſtate and the wines that we produce. He then offered us a muſical interpretation which we loved immediately. It was a no-brainer for us.”*

It is on the occaſion of a dinner created by the Chef Yannick Alléno and hosted by Angéluſ in Hong Kong as part of Vinexpo 2018, that this ſound identity has been officially revealed by Yaron Herman in a private concert.



ANGELUS

ANGELUS



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