



CARILLON



d'ANGELUS

2010

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Saint-Émilion, Grand Cru



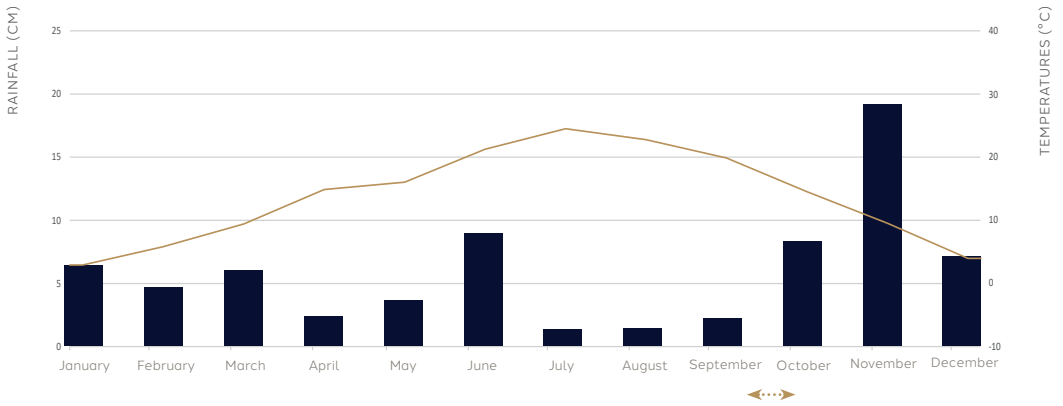
This vintage provided clement weather for winegrowers: a combination of sunny days and cool nights helped the development of refined polyphenols.

The wines blended with 60% Merlot and 40% Cabernets are more-ish with ripe fruit aromas and fresh. They melt on the palate and are long and pleasant on the finish.

BLEND 60% Merlot, 40% Cabernets

HARVEST September 27th to October 19th

WEATHER CONDITIONS



←...→
VENDANGES
HARVEST
27.09 - 19.10

Pluviométrie
Rainfall

Températures moyennes
Average temperatures

IN SUPPORT OF A SUSTAINABLE VINEYARD

At Angelus, the terroirs are the result of a perfect balance between climate, soils, water reserves, vines and the people working there. Maintaining this balance, preserving the long-term future of the vineyard and its environment, optimising resources and enhancing biodiversity are central to our daily work. This concern for the environment gave rise to our commitment to virtuous and responsible farming.

BRINGING LIFE TO THE SOILS

Grass cover crops in the rows
Natural de-compacting of the soils
Mycorrhizal development
Ecological surface nests
and support for airborne insect life.

ENHANCING BIODIVERSITY

Planting hedgerows and trees around our vineyard plots
Limiting inputs and proliferation of pests
Establishment of polyculture.

INDIVIDUALISED VINEYARD PRACTICES

Pruning methods that respect the flow of the sap
Spraying to prevent disease
Adapted thinning-out of shoots
Early de-leafing and crop thinning.



ANGELUS

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angelus.com