



CARILLON



d'ANGELUS

2012

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*Saint-Émilion, Grand Cru*



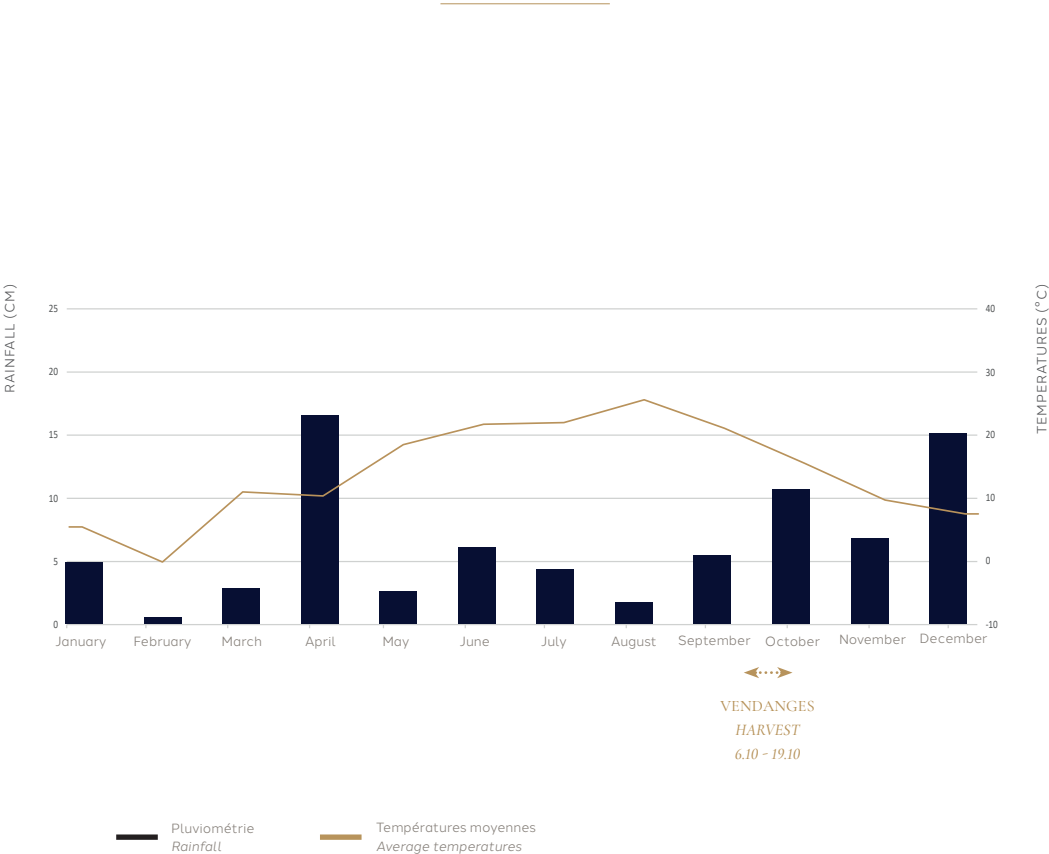
The 2012 vintage had a tough start with a chaotic spring. Fortunately, July and August were perfect for good grape development.

The wine displays a lovely purple robe with ruby tints. The purity and intensity of the aromas are amazing. Red fruit with a pleasant slight smokiness from the barrel. Smooth on the attack, both precise and generous on the mid-palate, the finish recalls the freshness of the fruit.

**BLEND** 50% Merlot, 25% Cabernet Franc,  
25% Cabernet Sauvignon

**HARVEST** October 6th to 19th

# WEATHER CONDITIONS



# IN SUPPORT OF A SUSTAINABLE VINEYARD

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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](http://angelus.com)