

ANGELUS



«LE CLASSIQUE»



2008

CHÂTEAU ANGELUS
2008

Saint-Émilion Grand Cru

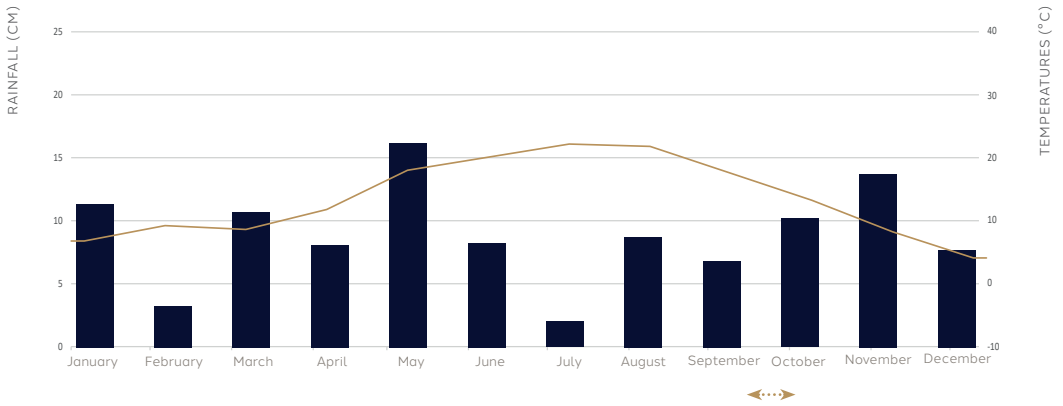


Since the vines were clean and disease-free, harvesting began late on 3rd October. Picking could really be carried out depending solely on the ripeness of each plot and only on fine days. The deep black Merlot with the Cabernet Franc that traditionally does so well at Angelus, produced outstandingly 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.

BLEND 58% Merlot, 42% Cabernet Franc

HARVEST October 3rd to 21st

WEATHER CONDITIONS



←...→
VENDANGES
HARVEST
03.10 - 21.10

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.



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Château Angelus 33330 Saint-Émilion
angelus.com