

ANGELUS



«L'INATTENDU»



2021

CHÂTEAU ANGELUS

2021

Saint-Émilion Grand Cru

*It is a balanced, complex vintage of
very fine quality with great ageing potential.*



After a mild, rainy winter and then spring frosts (which were mostly kept at bay), a very long, damp, rainy period put our teams under stress. Summer was long in coming, and doubts set in. In mid-August, summer finally arrived, and a period of fine weather set in and lasted beyond the picking of the Cabernet Franc.

After the intense work carried out in the vineyard and then the arrival at last of those favourable conditions for grape ripening, there was renewed optimism in the camp.

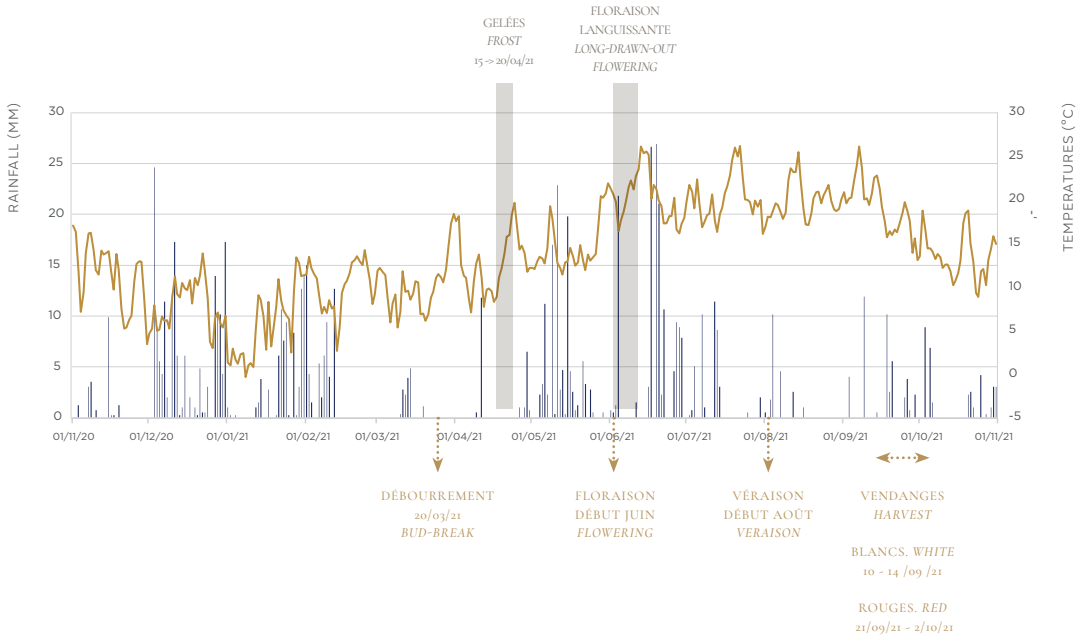
Though nothing could be done to recover the quantities we had lost, we gradually saw the grapes ripen, the skins thicken and the taste of the berries develop delicious fruit flavour. The first of the Merlot was brought in on 20th September and showed subtle, balanced juices with lots of fruit character and freshness. The Cabernet, having made the most of the excellent weather conditions (which lasted until 15th October), was harvested at the beginning of October.

The tasting reveals wines with attractive colour and real fruit character. Tannins were quite abundant; however, these were perfectly managed during the extraction, ensuring the smoothness and tenderness that are characteristic of the wines of Château Angelus. The long, delicate finish on the palate is marked by the high percentage of Cabernet Franc (60%), which has left its special stamp on this really 'unexpected' vintage!

BLEND 40% Merlot, 60% Cabernet Franc

HARVEST September 21st to October 2nd

WEATHER CONDITIONS



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