

# ANGELUS



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1994

CHÂTEAU ANGELUS

1994

*Saint-Émilion Grand Cru*

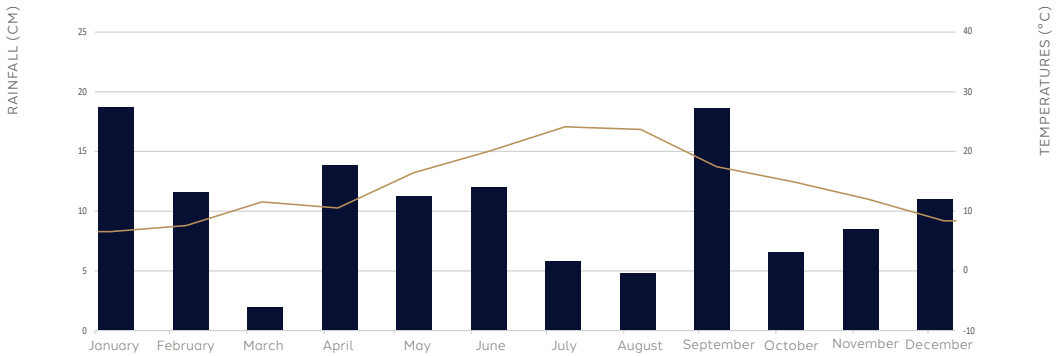
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After a lovely summer, harvesting took place in September, when the weather was a little unreliable. The high grape quality helped to make a keeping wine with very classical characteristics. With its intense black robe, the wine displays black fruit aromas combined with hints of cocoa. The mid-palate is distinctively lush and dense. The finish is multilayered and firm, and contributes a lot of freshness and length to this very characteristic Saint-Émilion vintage.

HARVEST September 19th to 27th

# WEATHER CONDITIONS



VENDANGES  
HARVEST  
19.09 - 27.09

Pluviométrie  
Rainfall

Températures moyennes  
Average temperatures

# 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)