



N°3
d'ANGELUS

2010

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Saint-Émilion Grand Cru



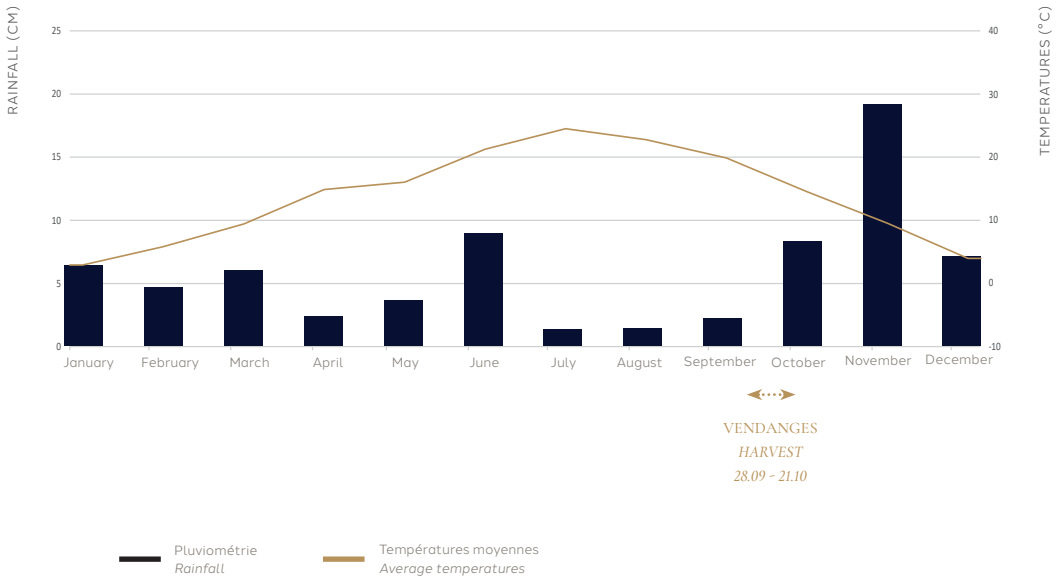
This vintage provided clement weather for winegrowers: combination of sunny days and cool nights helped the development of refined polyphenols. This is a classic vintage, amazingly rich and outstandingly precise.

An elegant wine with a brilliant colour. Aromas of red berry fruit (strawberry and raspberry) together with floral notes on the nose. The palate reveals a velvety texture, good balance, and round, silky tannins. Superb finesse and freshness.

BLEND 100% Merlot

HARVEST September 28th to October 21st

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.



ANGELUS

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angelus.com