



N°3  
d'ANGELUS

2013

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*Saint-Émilion Grand Cru*

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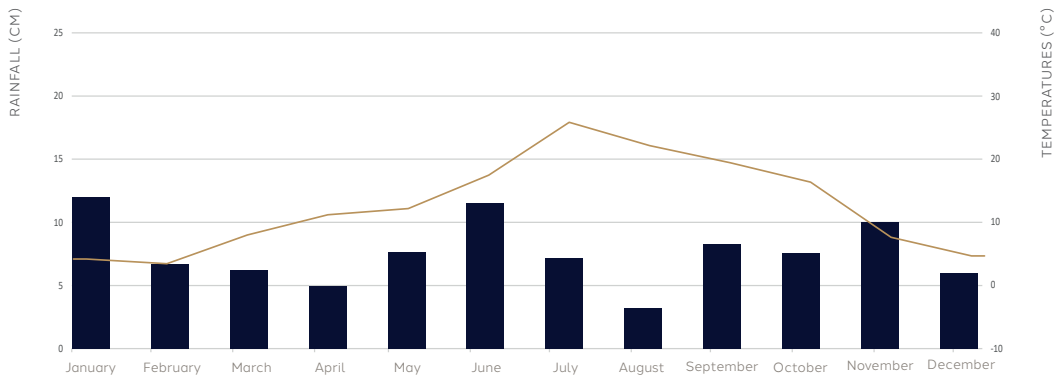
After a rainy spring, which triggered poor fruit set and «hens and chicks» (millerandage), July and August were especially hot and dry months, which provided the right conditions for the grapes to develop the basic requirements: the polyphenol quality in the skins and pip ripeness. This new vintage has distinctive freshness, elegance, fruit and refined tannins.

This elegant, fresh vintage reveals aromas of raspberry and cherry with notes of cedar-wood and graphite. On the palate, the wine has a velvety texture and silky tannins.

**BLEND** 90 % Merlot, 10 % Cabernets Franc et Sauvignon

**HARVEST** September 28th to October 18th

# WEATHER CONDITIONS



VENDANGES  
HARVEST  
28.09 - 18.10

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)