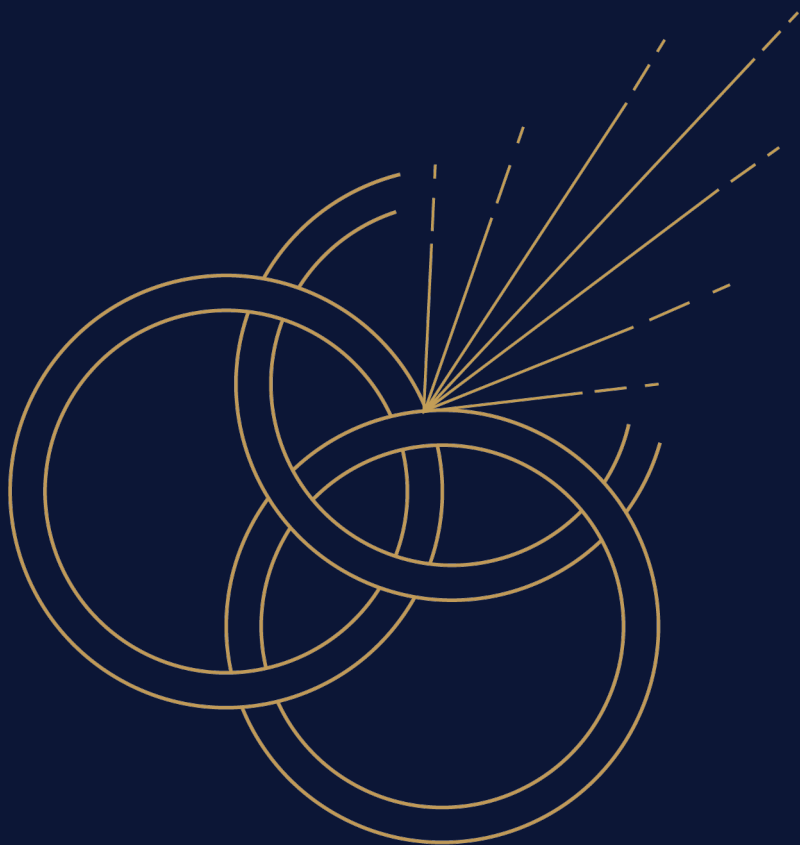


ANGELUS



"L'AFFRANCHI"

—
2023

CHÂTEAU ANGELUS

2023

Saint-Émilion Grand Cru

*"L'Affranchi" expresses Angelus' identity: Balance, Tension, Freshness, Harmony,
with its classic, elegant and pure style.*



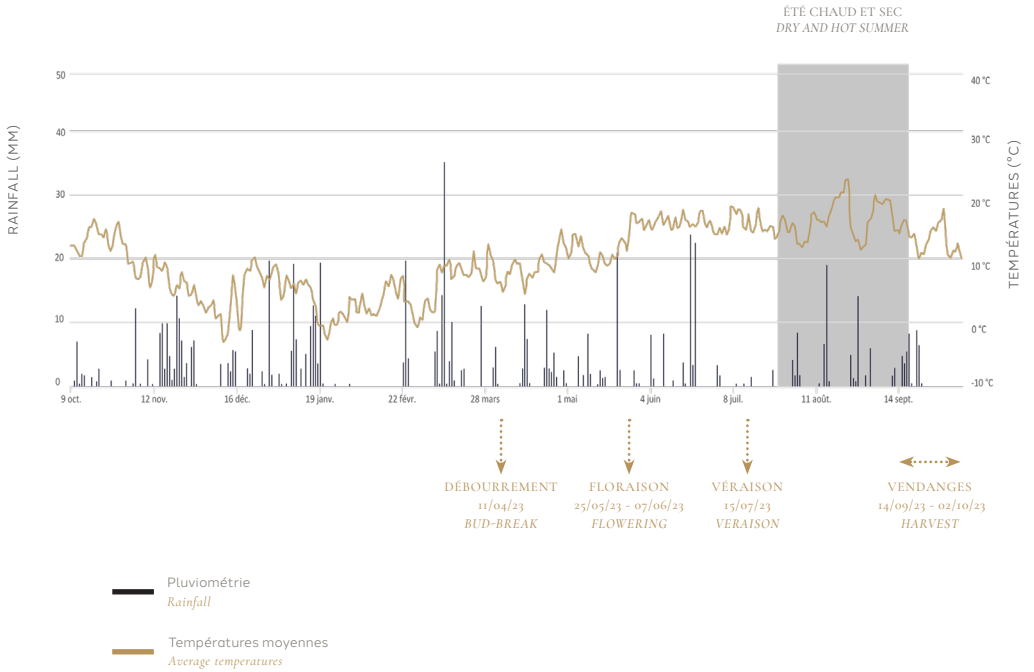
The mild spring, with its frequent rainfall, led to significant pressure from downy mildew, severely testing the winegrowers. This constant pressure meant that intense mechanical and preventive work was needed to save the harvest and bring it to ripeness. This was followed by a dry, sunny period, ideal for flowering and heralding a generous vintage. During the summer, which was cool and interspersed with thunderstorms, the vines were never short of light or water. Through rigorous and constant preventive measures, the threat of disease was brought completely under control. After several weeks of tasting berries, the fateful moment came: the Merlot harvest started on September 14 until September 25. The Cabernet Franc grapes, with thick skins, complex aromas and perfect ripeness, were picked from September 25 to October 2, under optimum conditions.

Bright purple in colour and particularly intense. The aromas and typical character of this vintage have been conserved from picking through to running off. The nose is bursting with flowers and black fruit to start, becoming more complex and broader with aeration leading to graphite notes and subtly mentholated nuances. The palate, with its clean, energetic attack, is built on a framework of spicy Cabernet Franc and superbly integrated oak, discreetly present in support of a wine that is already great. The length on the palate is carried by the freshness, acidity and ethereal tannins that characterise this vintage, full of tension and great elegance.

BLEND 60% Merlot, 40% Cabernet Franc

HARVEST September 14 to October 2

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

Château Angelus 33330 Saint-Émilion
angelus.com