



CARILLON



d'ANGELUS

2016

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2016

Saint-Émilion, Grand Cru



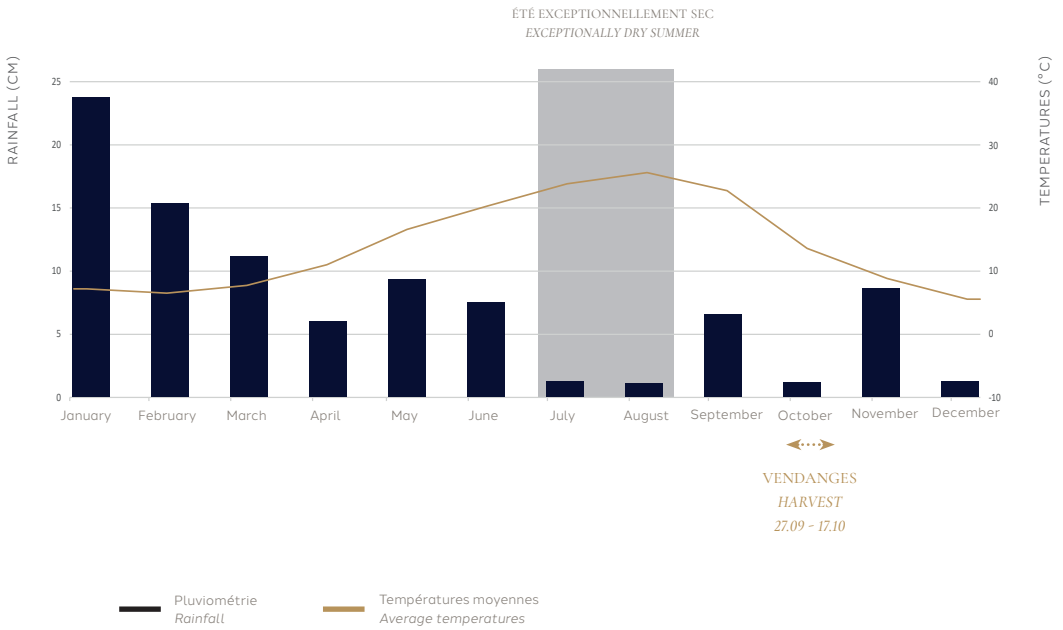
Three months of summer without a drop of rain: unparalleled conditions never experienced before by Bordeaux winegrowers. Such incredible weather however brought hopes of an unexpectedly high quality vintage.

The colour is dense and deep; notes of small black fruit on the nose. The attack on the palate is smooth, sensual, voluptuous, the structure is precise and refined, the particularly successful Cabernets Francs bringing elegance and a spicy freshness. The tasting ends with an indulgent finish, full of tension and flavour.

BLEND 75% Merlot, 25% Cabernet Franc

HARVEST September 27th to October 17th

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