

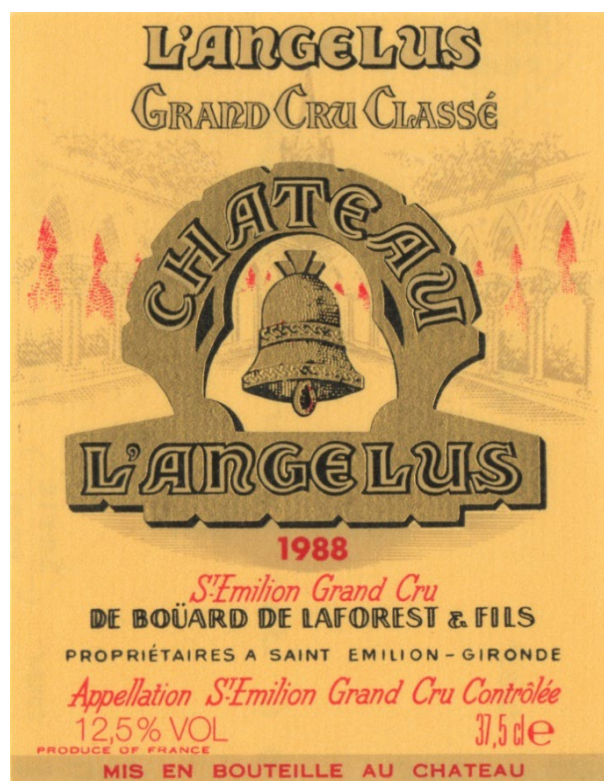
ANGELUS



1988

After a wet winter and spring, September was especially dry and contributed to the concentration of color and tannins in the grapes. The skins were very thick. The wines have deep color and combine breeding and elegance with a magnificent, chiseled tannic structure.

Drink: 2030



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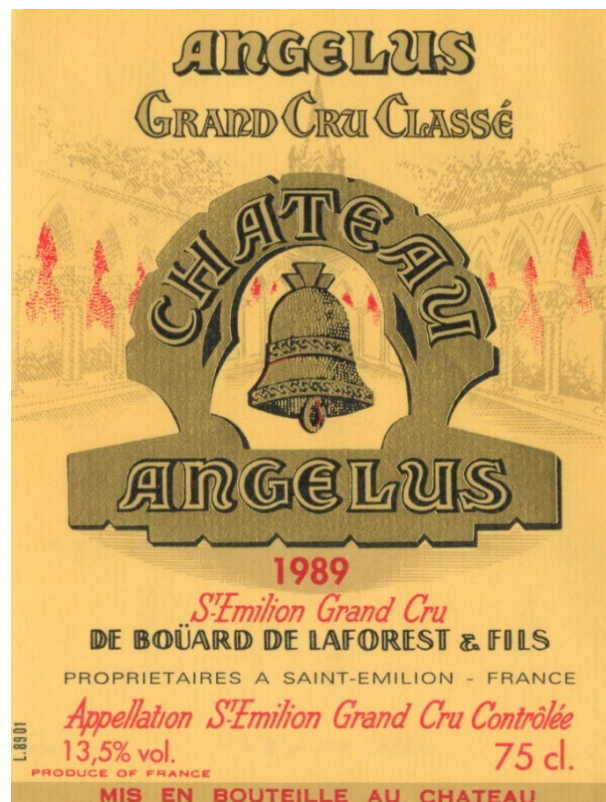
ANGELUS



1989

This vintage began its growth cycle extremely early and resulted in exceptionally rich, ripe fruit. Harvesting took place three weeks earlier than average. The wines have intense color and display an impressive aromatic palette on the nose with hints of spice, tobacco and liquor ice. They are rich and lush as a result of a perfect match between vigor and balance.

Drink: 2035



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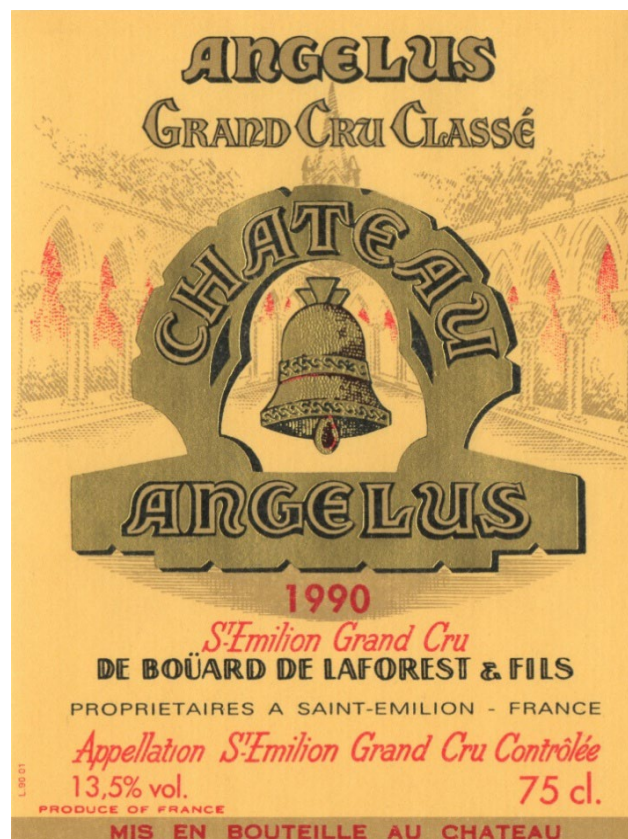


1990

Magnificent weather in September made it possible to harvest each plot at the best possible time. The very high sugar and phenolic compound content of the grapes made for lush, exuberant wines. Aromas of blackberry and blackcurrant on the nose with smoky hints.

Lush, mouth-filling and generous on the palate. Long, harmonious finish.

Drink: 2035



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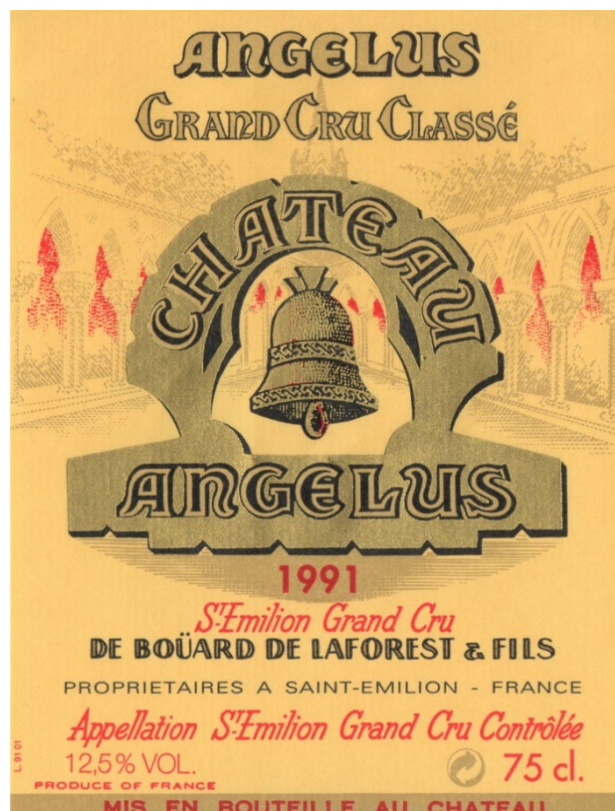
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1991

The heavy frost in April led to a late, very small harvest. The wines have lovely colour and display a complex nose of ripe fruit and coffee mixed with hints of undergrowth. Supple in structure, but full and elegant.

Drink: 2020



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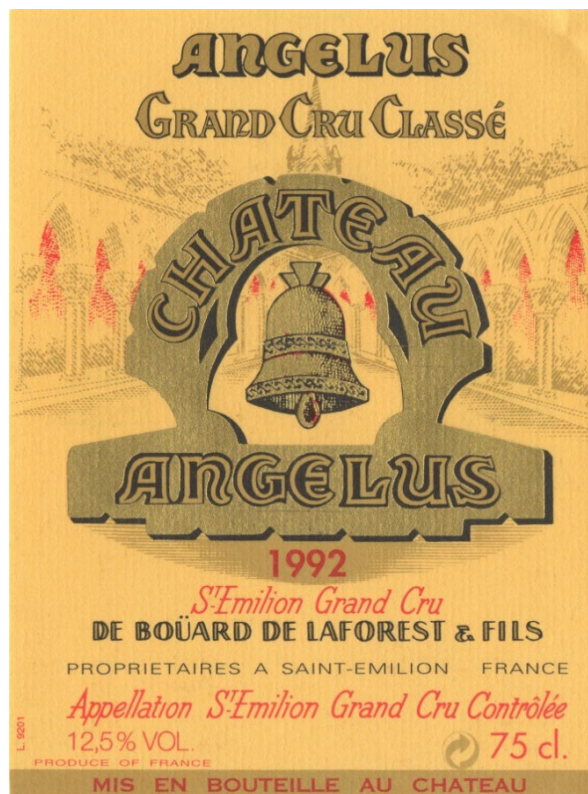


1992

This vintage is quite distinctive at Angélus. Despite poor weather and thanks to intense efforts in the vineyard, good, ripe, disease-free grapes were finally harvested. The wines have an inky robe, the nose is complex and reminiscent of black fruit, liquorice and tobacco with hints of undergrowth. It is beautifully harmonious on the palate, mouth-filling and velvet smooth, ending up with a tight-knit tannic texture that is lovely and ripe and well-rounded.

The whole displays delightful balance.

Drink: 2020



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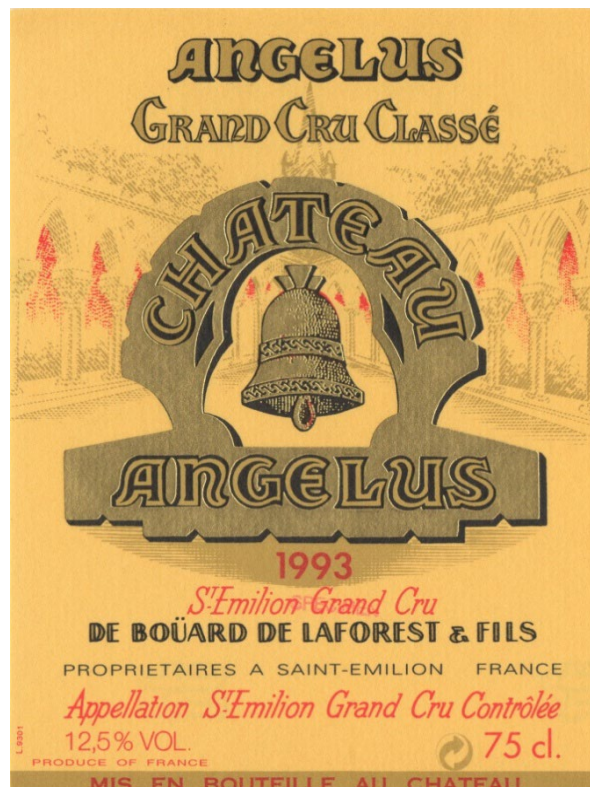
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1993

Hot sunny weather in August contributed to producing top quality grapes, but only in the earliest ripening parts of the vineyard and where thinning out and leaf removal had been exactly carried out. Careful selection both in the vines and the winery increased the proportion of Merlot grapes in the main wine up to about 60%. The robe is intense and deeply colored, while aromas of blackcurrant, blueberry and blackberry combine with the complexity of candied fruit. Lush on the palate, the wine is mouth-filling, while its nicely formed tannins are silky and delicate. The finish is long and persistent, developing smoked notes with a hint of leather.

Drink: 2025



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1994

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-Emilion vintage.

Drink: 2025



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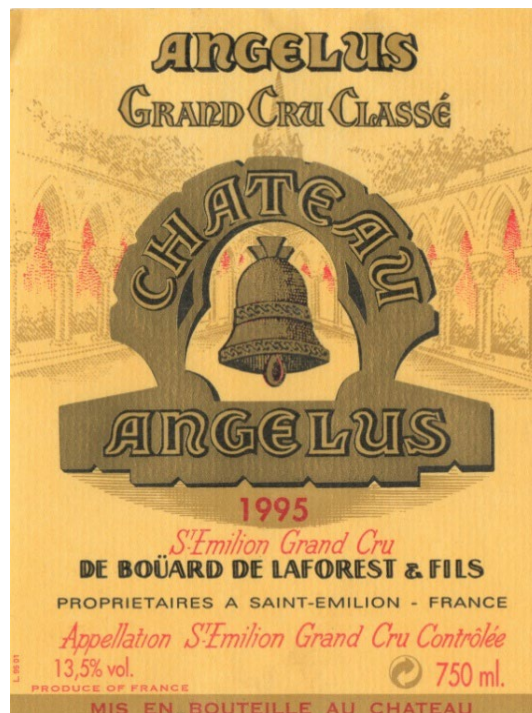


1995 - « L'HARMONIE »

Thanks to good weather and controlled yields, the grapes were very ripe and contained great balance. The wines are full of color, almost opaque. The first aromatic impressions are reminiscent of candied prune, blackcurrant jelly, spice and cedar. The very large proportion of Cabernet Franc contributes menthol-flavoured tannins packed with freshness, elegance and complexity. The wines are silky and fill the mouth. The finish is beautifully balanced, creamy and lasts for minutes, a sign that this vintage will be very long-keeping.

Harvest: September 15th to 27th
Blend: 50 % Merlot et 50 % Cabernet Franc

Drink: 2030



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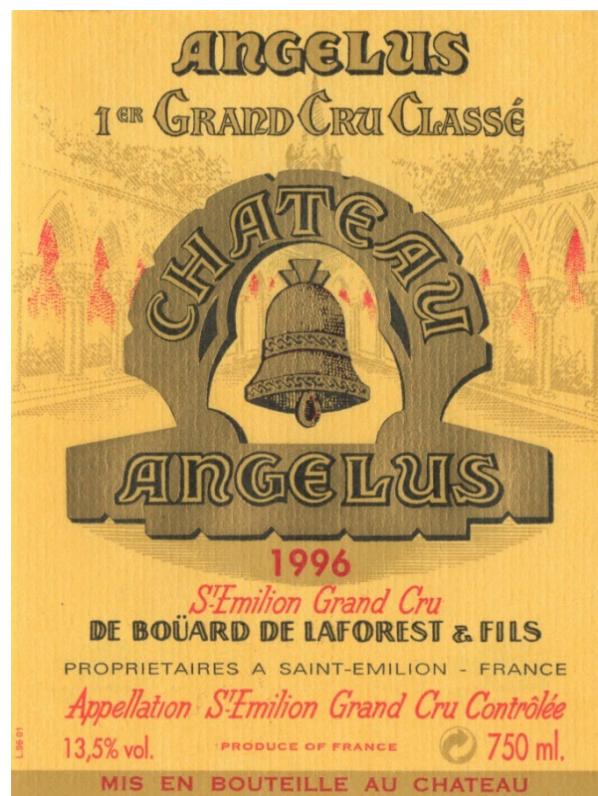


1996 - « LA GRANDEUR DU CABERNET FRANC »

A fairly irregular year in terms of weather with warm and cool periods alternating with dry and wet episodes. The Merlot grew to be rich and subtle, while the Cabernet Franc achieved exceptional density and fruitiness. The wines are full of color and display aromas of blackcurrant liqueur and leather. On the palate, the wines are dense and big with nicely defined structure. This vintage shows the multi-layered complexity of the great classical years.

Harvest: September 24th to October 4th
Blend: 45 % Merlot et 55 % Cabernet Franc

Drink: 2030



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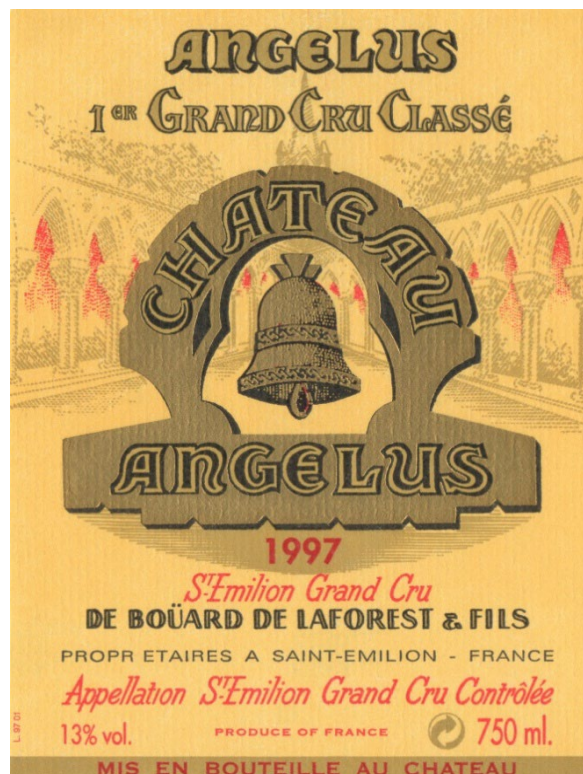


1997 - « LA GOURMANDISE »

A cold episode during the vulnerable flowering period and a very drawn out color change of the fruit led to very thorough selection in the vineyard in a year when yields were already very small. The careful work done made it possible to harvest nicely ripe grapes. The vintage expresses hints of leather, tobacco and candied prune. It is silky and elegant on the palate.
Beautiful balance on the finish.

Harvest: September 15th to 27th
Blend: 60 % Merlot et 40 % Cabernet Franc

Drink: 2020



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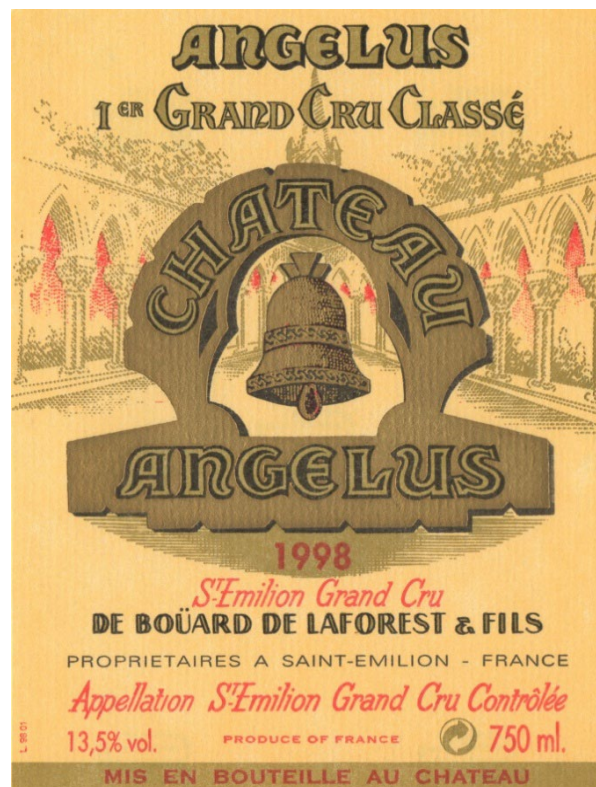


1998 - « LA SUBTILITÉ »

August was especially fine and made the grapes, which were rich and perfectly disease-free, very evenly ripe. The wines are very dark with a lovely aromatic range. Fruits such as plum and blackberry combine with hints of coffee, chocolate, a slight smokiness and the freshness of liquorice. Very intense on the palate with top quality, meticulous tannins characteristic of very great vintages.

Harvest: September 28th to October 4th
Blend: 60 % Merlot et 40 % Cabernet Franc

Drink: 2025 - 2030



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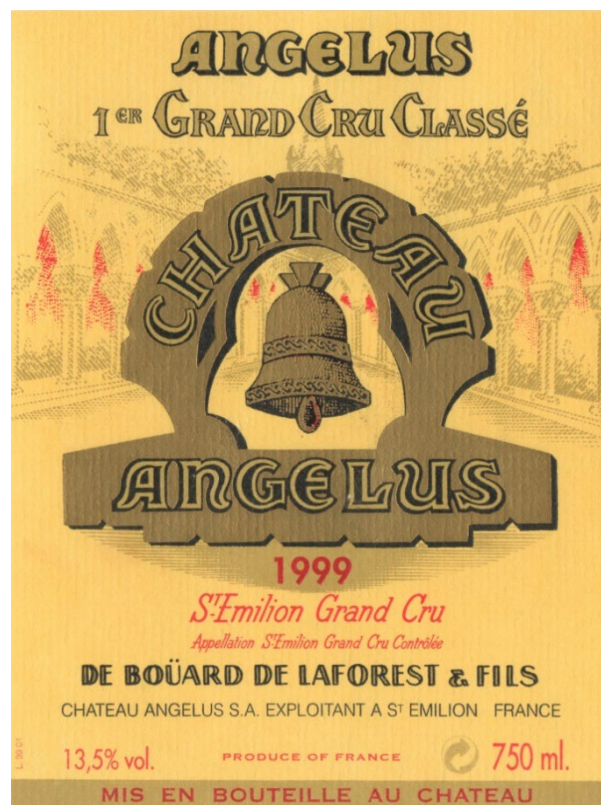


1999 - « L'INESPÉRÉ »

Made from fruit off old Merlot vines and selected plots of Cabernet Franc, these wines have a lovely robe with an intense dark purple color. The nose is expressive with aromas of chocolate, plums and sour cherries. The attack is round and velvety, the wine is thick with a lovely discrete woodiness and very silky tannins. Elegant finish.

Harvest: September 6th to October 16th
Blend: 60 % Merlot et 40 % Cabernet Franc

Drink: 2020 - 2025



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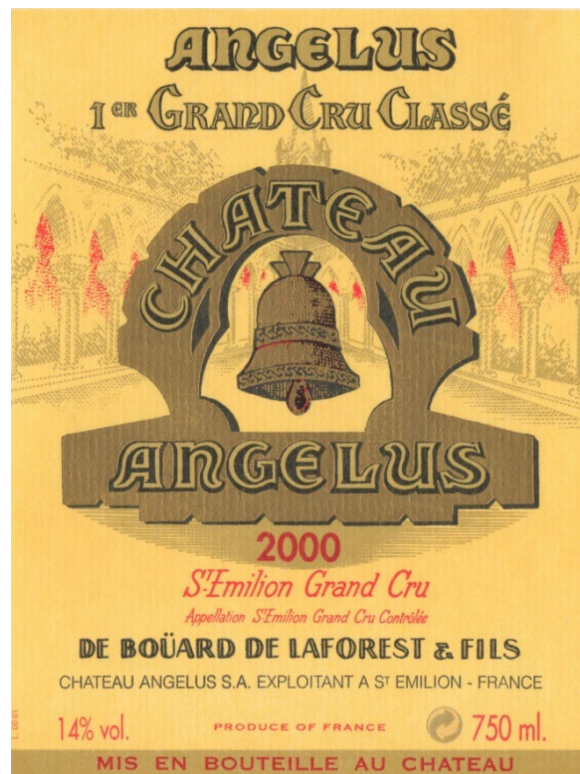
2000 - « L'ÉQUILIBRE »

The dazzlingly fruity, creamy balanced Merlot were blended with the slightly generously ripe Cabernet Franc. The wines have a purplish black robe and display aromas of blackberry, plum and blackcurrant as well as delicate hints of smoke and liquorice. They fill the mouth, are amazingly concentrated and have a magnificent tannic structure. The balance between acidity and lush richness produces a strong impression of freshness. These wines will keep for a very long time indeed.

Harvest: September 14th to 27th

Blend: 60 % Merlot et 40 % Cabernet Franc

Drink: 2035 - 2045



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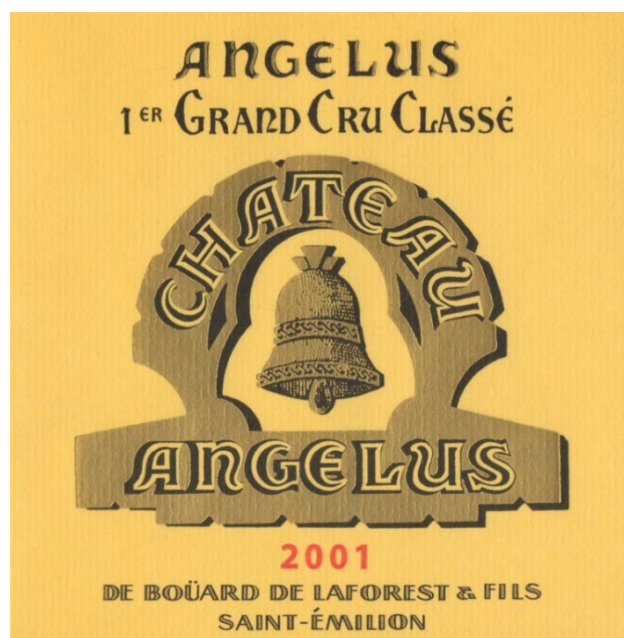


2001 - « L'ÉLÉANCE »

Made from perfectly ripe fruit, thanks to picking over a long spread-out period, the wines are subtle, appealing and dense. Their color is deep with purple tints, which demonstrate their capability to live for years. They display aromas of black fruit, spice and tobacco. They are very nicely balanced on the palate; the first impressions are of velvet, then the midpalate builds up an even structure. Hints of freshness dominate the finish, reminding us of the importance of the Cabernet Franc for its elegance and subtlety as well as giving the wines plenty of ageing potential.

Harvet: September 21th to October 5th
Blend: 60 % Merlot et 40 % Cabernet Franc

Drink: 2030 - 2035



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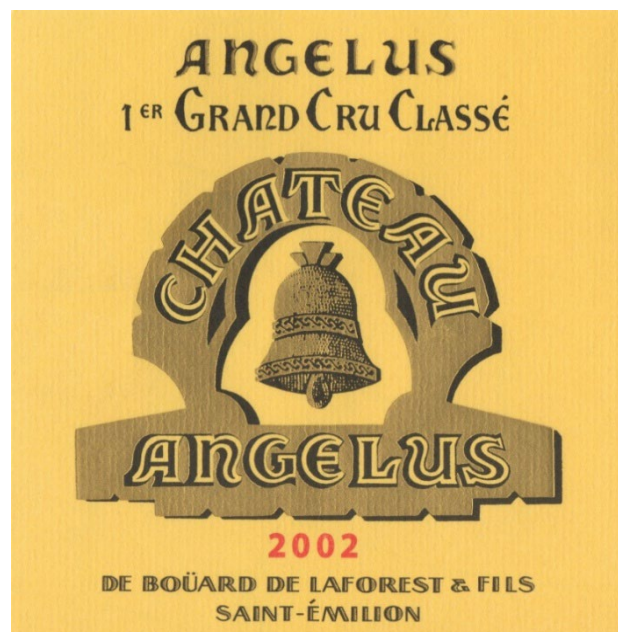


2002 - « LA PRÉCISION »

Since the weather conditions this year were especially good for the Cabernet Franc vines, there is a large proportion of this variety in the final blend. The wines are shiny black with deep aromas of fruit, raspberry and blackcurrant and delicate spicy hints. On the palate, the ripe, pedigree tannins are magnificently balanced with the rich body, a marriage of vigour and elegance with impressive length.

Harvest: September 20th to October 8th
Blend: 45 % Merlot et 55 % Cabernet Franc

Drink: 2020 - 2030



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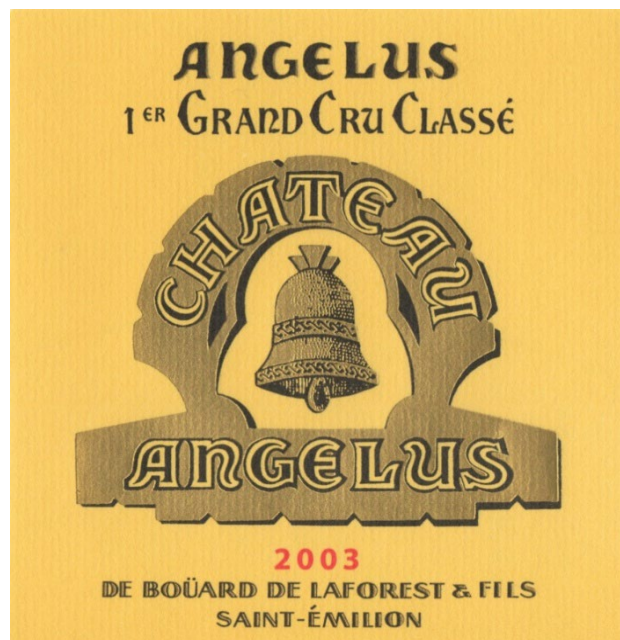


2003 - « L'ORIENTAL »

After a hot, sunny summer, the grapes were exceptionally rich with magnificent balance and completely free of disease. The wines display beautiful aromas of red and black berries, subtle hints of roasted coffee and a touch of freshness on the palate attributable to the Cabernet Franc grapes. With their silky tannins, they have a lovely balance between vigor and velvet smoothness, as well as a very long finish.

Harvest: September 9th to October 3rd
Blend: 50 % Merlot et 50 % Cabernet Franc

Drink: 2020 - 2035



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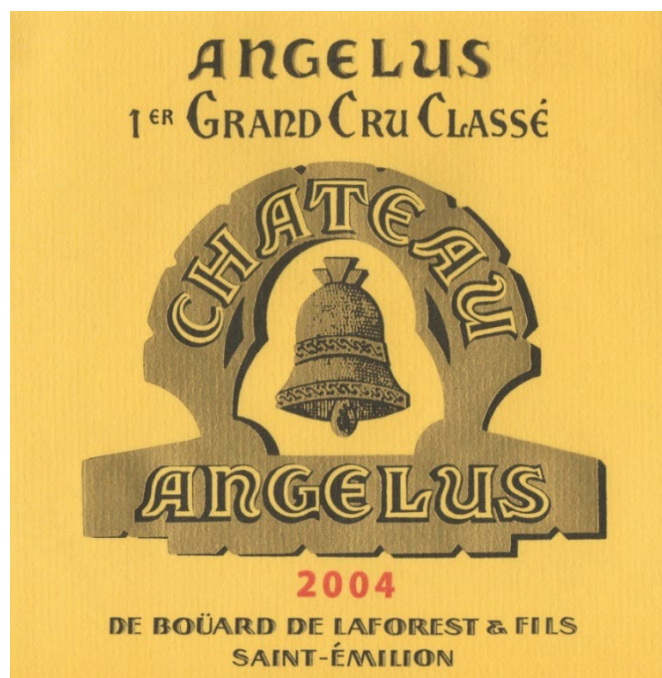


2004 - « LE SAVOUREUX »

The quite worrying weather conditions at the outset, finally settled down at the end of August and became excellent until mid-October. Slow ripening brought out elegance in these wines. On tasting, they display an opaque robe and black fruit aromas. The tannins are beautifully round. The balance and freshness on the finish sum up all this vintage's elegance.

Harvest: September 30th to October 14th
Blend: 60 % Merlot et 40 % Cabernet Franc

Drink: 2025 - 2035



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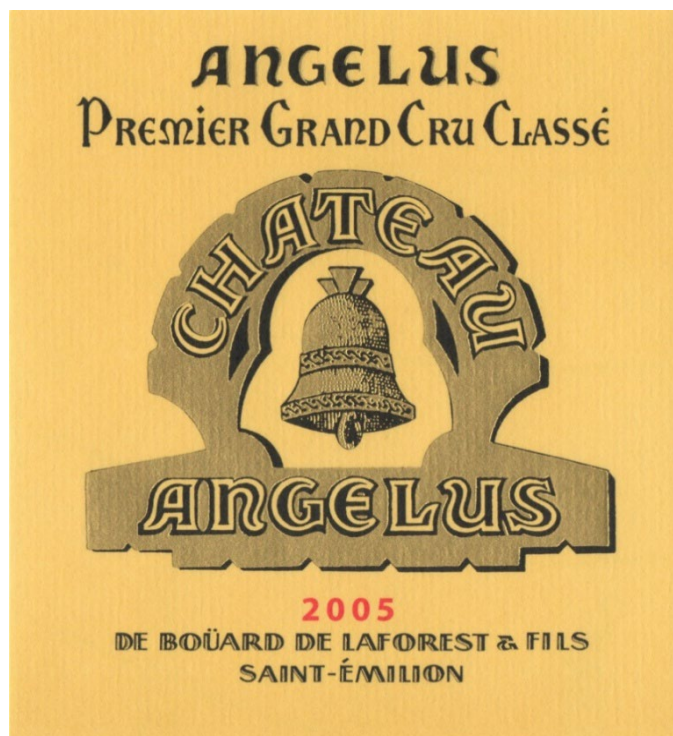


2005 - « L'IMPÉTUEUX »

A unique year with an extremely high water deficit, but good temperatures for ripening. Grape quality was memorable, both in terms of being disease-free and their balance. What makes this vintage stand out is its harmonious balance of vigour and freshness, as well as its pure aromas.

Harvest: September 16th to October the 1st
Blend: 62 % Merlot et 38 % Cabernet Franc

Drink: 2030 - 2050



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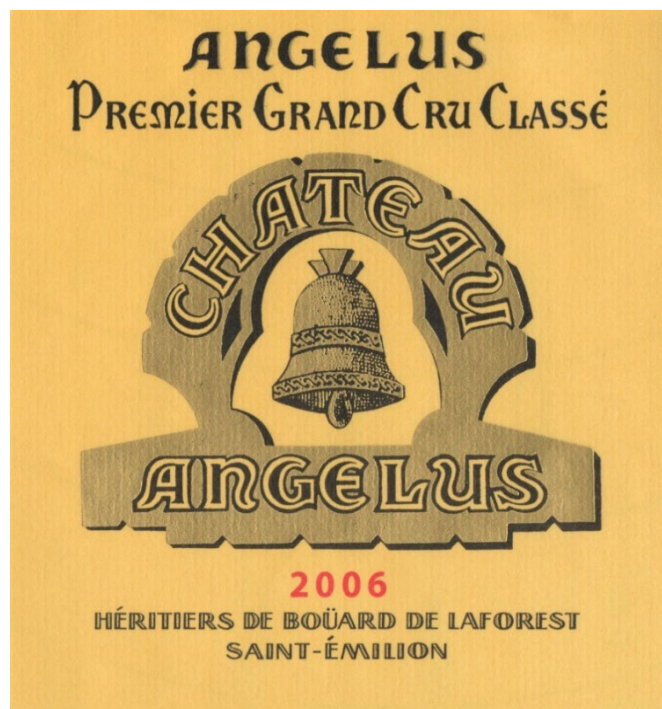
2006 - « LE BORDELAIS »

After an early start to growth, weather conditions in August and at the beginning of September caused slow ripening, making it possible to focus on freshness and ensure long ageing. Since the grapes were disease-free and perfectly ripe, harvesting could be carried out with full attention to detail. These wines are dense with beautiful fruity aromas and delicate grilled hints. The wines are dense, well balanced and have very elegant freshness.

Harvest: September 19th to 29th

Blend: 62 % Merlot et 38 % Cabernet Franc

Drink: 2020 - 2035



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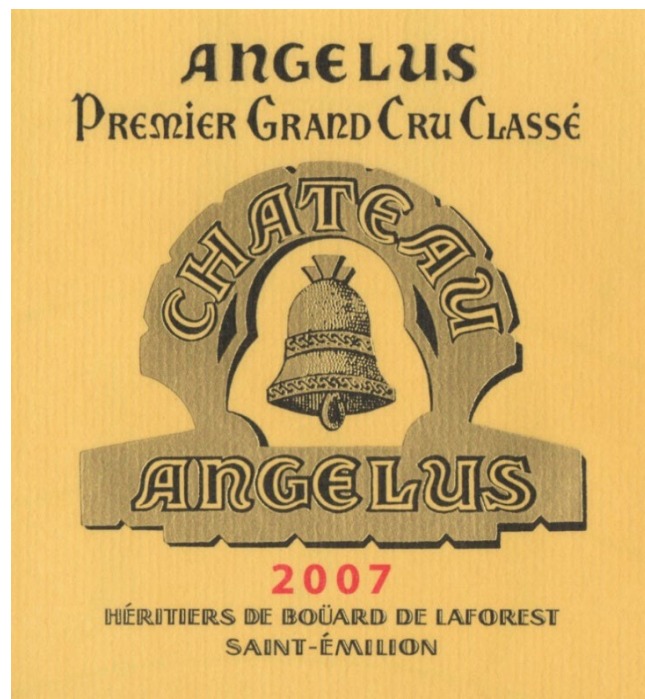


2007 - « LE CHARME »

In July and August the vines were very closely monitored, depending on individual needs, to compensate for the poor weather conditions of the early summer. Very fine weather in September provided superb ripening conditions. Flavors and aromas developed and the tannins matured. On tasting the wines displayed very deep color, lovely fruity aromas with mineral notes and fresh, silky texture. Long and pure on the finish.

Harvest: September 25th to October 12th
Blend: 62 % Merlot et 38 % Cabernet Franc

Drink: 2015 - 2030



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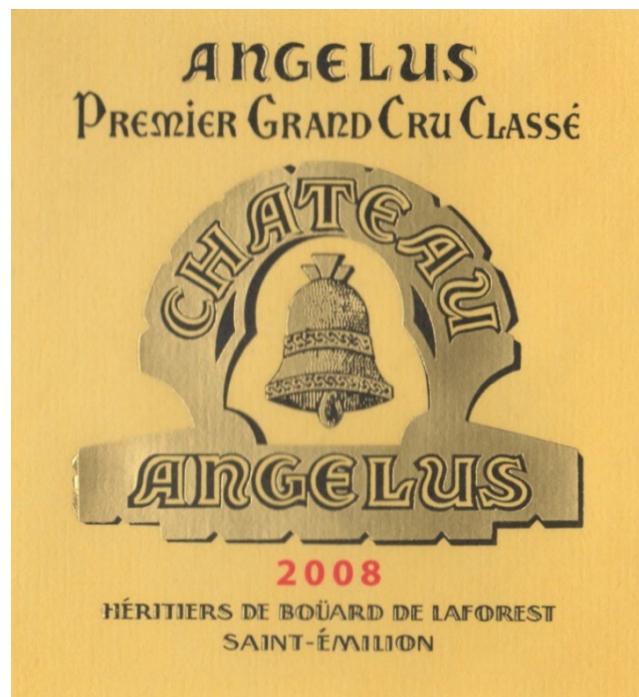


2008 - « LE CLASSIQUE »

Since the vines were clean and disease-free, harvesting began late on 3rd October. Picking could really be carried out depending solely on the ripeness of each plot and only on fine days. The deep black Merlot with the Cabernet Franc that traditionally does so well at AngéluS, produced outstandingly dense wines with thick, richly supple, round body. The aromas are reminiscent of black berries and plum as well as delicate mineral and flowery notes. Long and fresh on the palate, their concentration is expressed as a silky elegance.

Harvest: October 3rd to 21st
Blend: 58 % Merlot et 42 % Cabernet Franc

Drink: 2025 - 2035



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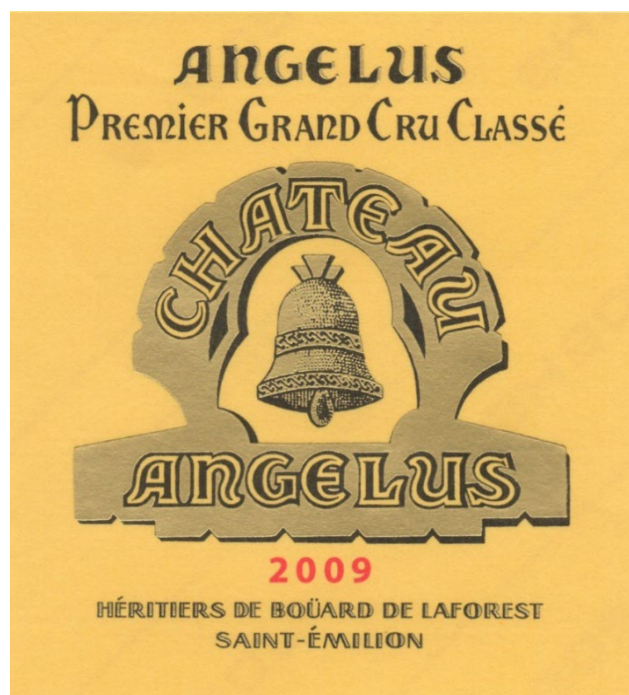


2009 - « LE BAROQUE »

This vintage benefitted from weather conditions that contributed to the production of perfectly ripe grapes. These wines are bright ink black. On the nose, the ripe fruit aromas are fresh, not jammy. Pure red cherries, raspberries, and blackberries. On the palate they display lovely concentration with substance, but are in no way heavy. Their silky tannins balance perfectly with their supple richness. These wines are powerful and concentrated, but velvet smooth and subtle too.

Harvest: September 25th to October 14th
Blend: 60 % Merlot et 40 % Cabernet Franc

Drink: 2025 - 2045



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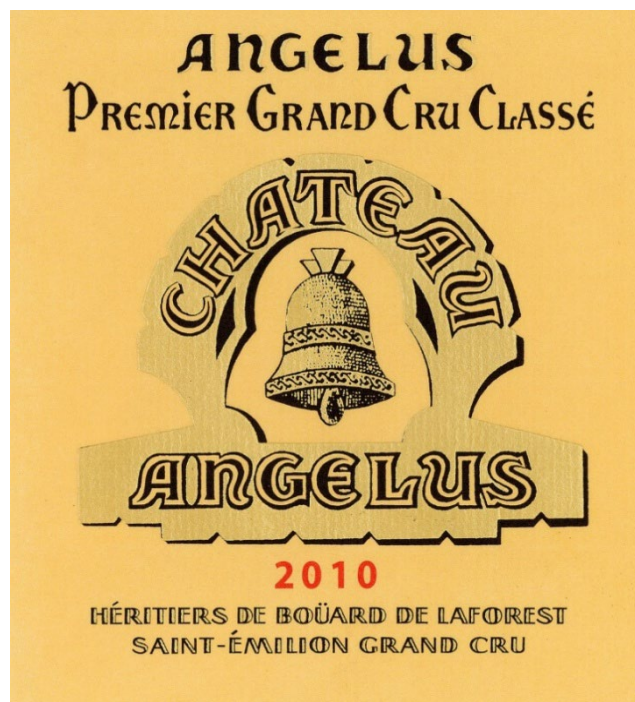


2010 - « L'OPULENT »

This vintage provided clement weather for winegrowers: disease scarcely developed and a combination of sunny days and cool nights helped the development of refined polyphenols. This is a classic vintage, amazingly rich and outstandingly precise. It has a deep black color, strong, pure aromas and an impressive, subtly expressed tannic structure. This lushness combined with its elegant freshness that comes mainly from the beautiful Cabernet Franc grapes, makes this magnificent vintage a very long-keeping wine.

Harvest: September 28th to October 21th
Blend: 55 % Merlot et 45 % Cabernet Franc

Drink: 2030 - 2050



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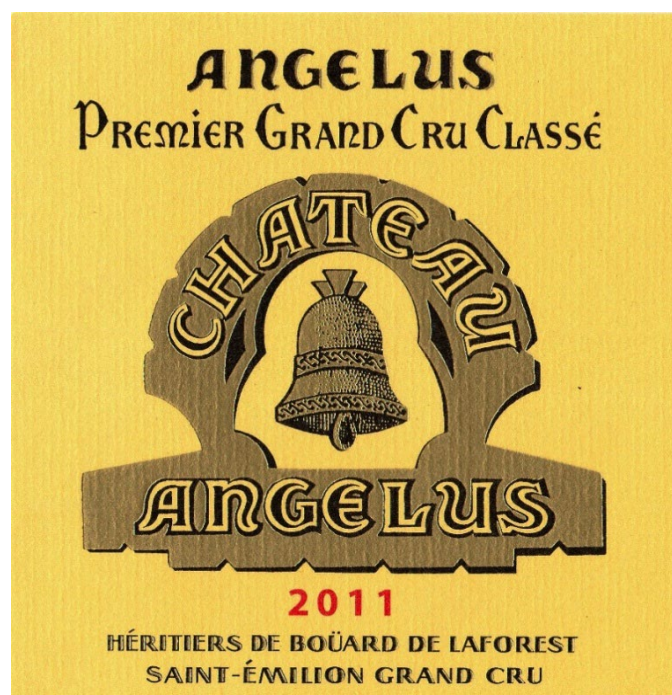


2011 - « LE CISELÉ »

The weather patterns of this vintage were quite unusual and forced the estate's teams to adapt continuously, while never letting up with grass cover crop management, tilling and early leaf removal and thinning out. These wines start with pure ripe fruit aromas. After a precise attack they display fine, silky, tight-knit tannins and a lovely mouth-filling feel. Very elegant finish.

Harvest: September 19th to October 6th
Blend: 60 % Merlot et 40 % Cabernet Franc

Drink: 2025 - 2040



ANGELUS



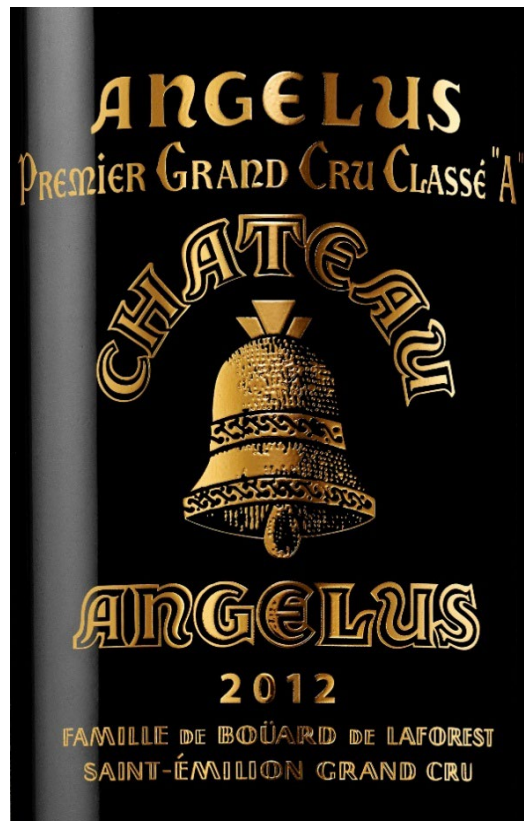
2012 - « LE PREMIER »

The 2012 vintage had a tough start with a chaotic spring. Fortunately, July and August were perfect for good grape development. The nose is remarkably intense and the purity of its fruit aromas is amazing. The top quality Cabernet Franc grapes straighten out the wine's structure and provide a great accompaniment for the velvety, tender Merlot, while contributing elegance and precision to the whole.

Harvest: October 8th to 19th

Blend: 55 % Merlot et 45 % Cabernet Franc

Drink: 2025 - 2045



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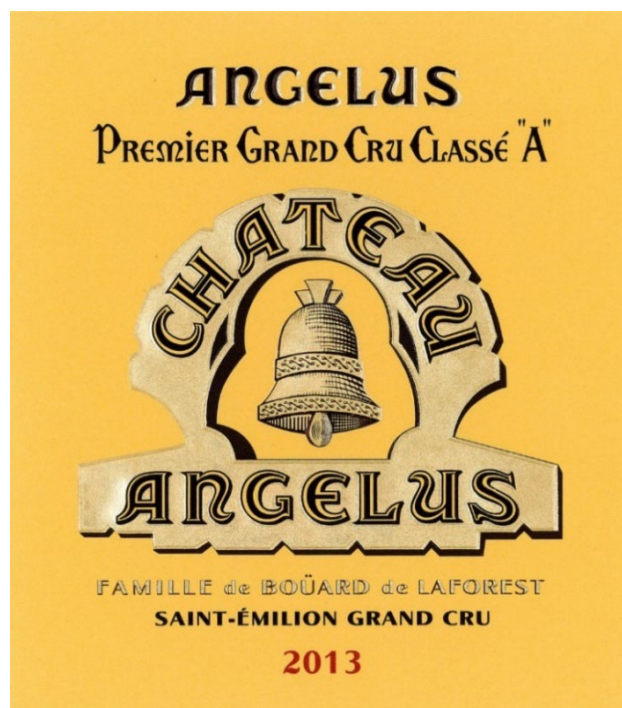


2013 - « L'APPÉTANT »

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.

Harvest: September 28th to October 18th
Blend: 62 % Merlot et 38 % Cabernet Franc

Drink: 2030 - 2035



ANGELUS



2014 - « L'INDIEN »

This great vintage started with a tricky spring and a difficult summer, but we were fiercely resolved not to give up and to read the vines and understand their needs. Then from 25th August onwards, day after day of lovely weather came along and our confidence returned. We took risks and waited to start harvesting. Finally October arrived, golden, warm and magnificent, enabling us to delay picking the old Merlot vines for a few days and wait for the Cabernet Franc grapes to ripen fully. This vintage has a very pure, elegant nose. The attack is clear, and the wine progressively gets bigger, reaching a very sophisticated balance between the magnificent quality of the tannins, substance, tension and freshness. There is 50% Cabernet Franc in the blend, which elevates the elegance of the wine's tannic structure and makes the finish complex and long.

Harvest: October 2nd to 22nd

Blend: 50 % Merlot, 50 % Cabernet Franc



ANGELUS



2015 - « LE MAGNIFIQUE »

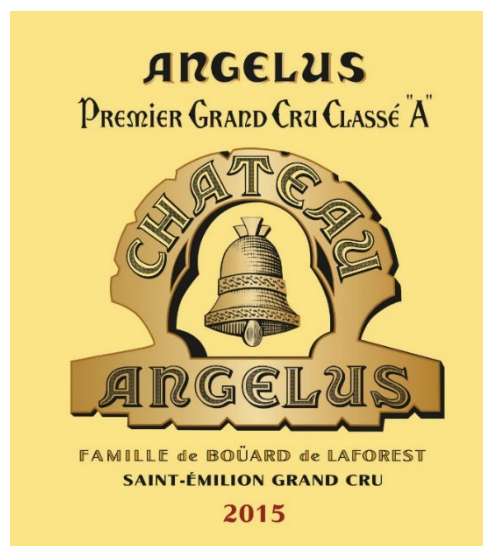
2015 was a blessed, dreamt-of year, with favourable weather conditions from spring to harvest. Each step took place under ideal conditions: flowering was even, and then the necessary rainfall for the growth of the vines came before the very dry months of June and July. Véraison went like a wonder. The pips started to ripen very early. August, with some timely rains and mild temperatures, allowed the vine to develop well and for the grapes to ripen in a balanced way. The fine days and cool nights in September, accompanied by some showers, favoured the ripening of the tannins. The perfect state of health in the vineyard and the superb weather conditions of early autumn allowed us to harvest magnificent grapes as and when we wanted... over nearly a month!

The Merlots from Angélus were picked from September 22, ripe but not overripe, crisp, fruity, with lots of freshness.

Cabernets Francs, a gem for Angélus, were also magnificent, and were picked from October 8. It brings elegance, finesse and depth, with a silky note, and greatly contributes to enhancing this new vintage.

2015 is an excellent vintage at Angélus. Excellent in its subtle balance between power and refinement; in its intense aromatics of ripe, juicy fruit, its suave, clean entry on the palate, its tight-grained velvety tannins and its great purity. It has all the charm brought by a sun-drenched vintage with a touch of flamboyant classicism (baroque we might say), in harmonious balance with the elegance and breed brought by the freshness and tension in the lingering finish.

Harvest: September 22nd to October 14th
Blend: 62 % Merlot, 38 % Cabernet Franc



ANGELUS



2016 - « LE RAYONNANT »

Three months of summer without water: never before seen in the memory of winegrowers! This surprising climatology, these incredible conditions associated with the terroirs at Angéus, have given us a great, unpredicted, unexpected vintage.

The harvest, picking calmly and when we wanted, took place from 4 to 21 October.

The long time on skins allowed us to extract very ripe grape seed tannins this year. These tannins have an elegant structure, stable and for very long ageing.

As we had expected of them, the Merlots show an extremely deep colour, and their rich alcohol is perfectly integrated. They are dominated by fruit, freshness, breed and elegance.

The Cabernets Francs, with their crunchiness, which we had suspected during the harvest, magnify this very great vintage of Angéus and enthral us with their level of quality: a touch of cashmere tannins, great smoothness, spicy notes. They rival the Merlots in their elegance.

2016 is a radiant vintage mirroring the incredible summer conditions which shaped its identity and determined its destiny.

Harvest: October 4th to 21th

Blend: 60 % Merlot, 40 % Cabernet Franc



ANGELUS



2017 - « L'ECLATANT »

After a very favourable start to the growing season with a very early bud-break, the vine cycle was delayed at the end of April by a frost which hit the Bordeaux region very severely. At Angéus, where nature was kind, we were mostly spared this sad episode. However, over the small area affected by the frost, substantial selection work was carried out.

The rest of the season went wonderfully smoothly with an excellent flowering, followed by a very hot month of June which boosted the vines' energy levels and gave them the strength they needed to develop high quality grapes. A quite cool but dry summer allowed the grapes to ripen slowly and evenly, which favoured fresh fruit aromatic expression.

The end of summer weather was a little rainy; however, with the grapes already ripe we decided to begin harvesting on September 13th!

The wines have deep colour, while on the nose they show immediate charm and pure aromatics bursting with fruit. On the palate, the tannins are tight-grained and silky, precise and in good balance with flesh and great freshness that brings energy and mouth-watering length of flavour.

2017 at Angéus is both harmonious and bursting with fruit flavour.

Harvest: September 13th to 29th

Blend: 70 % Merlot, 30 % Cabernet Franc



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2018 - « LE PHÉNIX »

While the estate is totally committed to its ongoing conversion to organic-growing, the work in the vineyard up till mid-July was made particularly challenging by the weather conditions. However, by being constantly at the ready in the vines and uncompromisingly persistent in our work, and with close monitoring on a daily basis, we were able to successfully overcome these difficulties. Then, from July 15 on, exceptional anti-cyclonic conditions set in and continued right through to the end of the harvesting. As a result, a normal crop was produced in terms of quantity and above all a magnificent one in terms of quality. With wonderfully fresh Merlot, a selection of very old Cabernet Franc from clay-limestone soils and gentle extractions during the vinification, a truly great vintage of Château Angélus was made. A deep colour immediately catches the eye. Perfect aromatic purity mingling with black fruit notes offers great charm on the nose. On the palate, a touch of sweetness gives way to elegant tension with velvety, refined tannins. The alcohol (lower than in 2010) and the oak are perfectly integrated. The lingering finish is underpinned by the elegance of the Cabernet Franc and the purity of the fruit, intermixed with delicate hints of spice. To celebrate these moments in which nature takes an astonishing path, when linear time converges with the mythical “eternal return”, all the bottles of this vintage have been marked with the figure of the legendary bird that signifies eternity.

Harvest: September 24th to October 11th
Blend: 65 % Merlot, 35 % Cabernet Franc



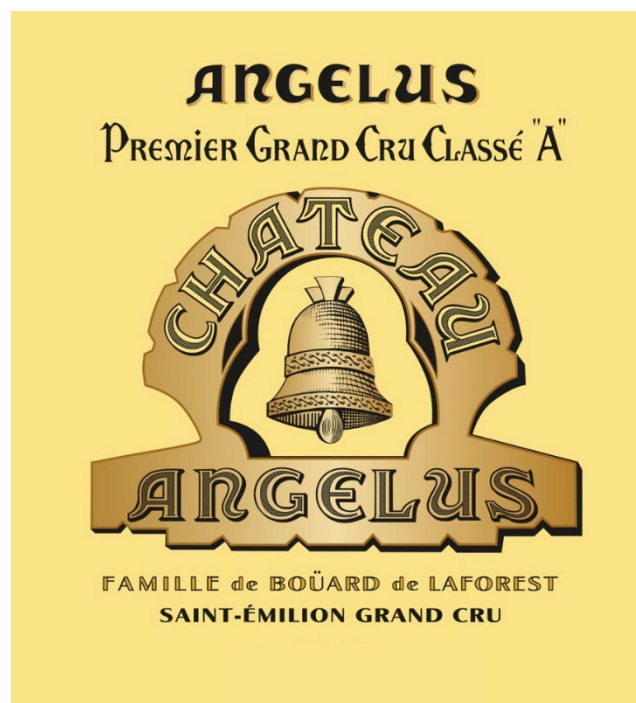
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2019 - « LE FLAMBOYANT »

A brilliant, intense, almost dark purple colour. The cornerstone on which this vintage is built is its great aromatic purity. Black fruit and wild cherry notes come bursting to the fore, while the oak is already completely integrated. The attack on the palate is suave, while the smooth, round and enveloping tannins are cashmere-like in texture. The finish, thanks to the homogeneously high quality of the Cabernet Franc, displays notes of spice and menthol, together with lovely freshness and tension. This wine is the mirror-image of the Angélus terroir: chiselled and precise. It also offers immediate tasting appeal, which complements well the wine's elegant style. This is a wine that will go down as one of the great Angélus vintages.

Harvest: September 18th to October 9th
Blend: 60 % Merlot, 40 % Cabernet Franc



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