

ANGELUS



«L'INESPÉRÉ»



1999

CHÂTEAU ANGELUS

1999

Saint-Émilion Grand Cru

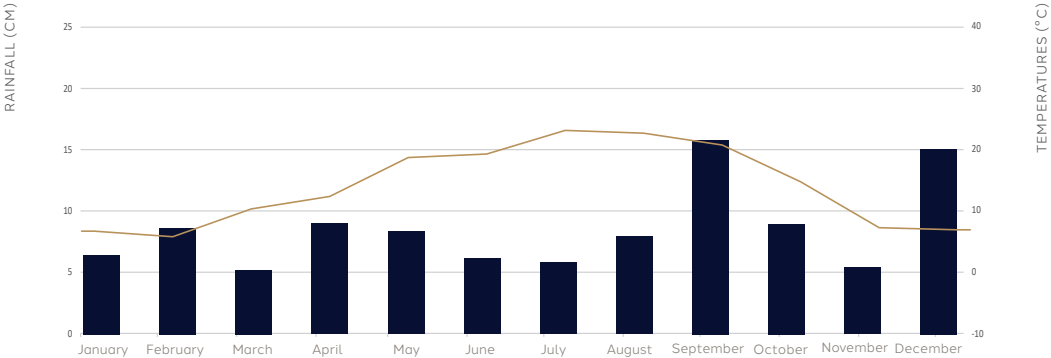


Made from fruit off old Merlot vines and selected plots of Cabernet Franc, these wines have a lovely robe with an intense dark purple color. The nose is expressive with aromas of chocolate, plums and sour cherries. The attack is round and velvety, the wine is thick with a lovely discrete woodiness and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

BLEND 60% Merlot, 40% Cabernet Franc

HARVEST September 6th to October 16th

WEATHER CONDITIONS



VENDANGES
HARVEST
6.09 - 16.10

Pluviométrie
Rainfall

Températures moyennes
Average temperatures

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.



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angelus.com