

ANGELUS



«LE BORDELAIS»



2006

CHÂTEAU ANGELUS
2006

Saint-Émilion Grand Cru

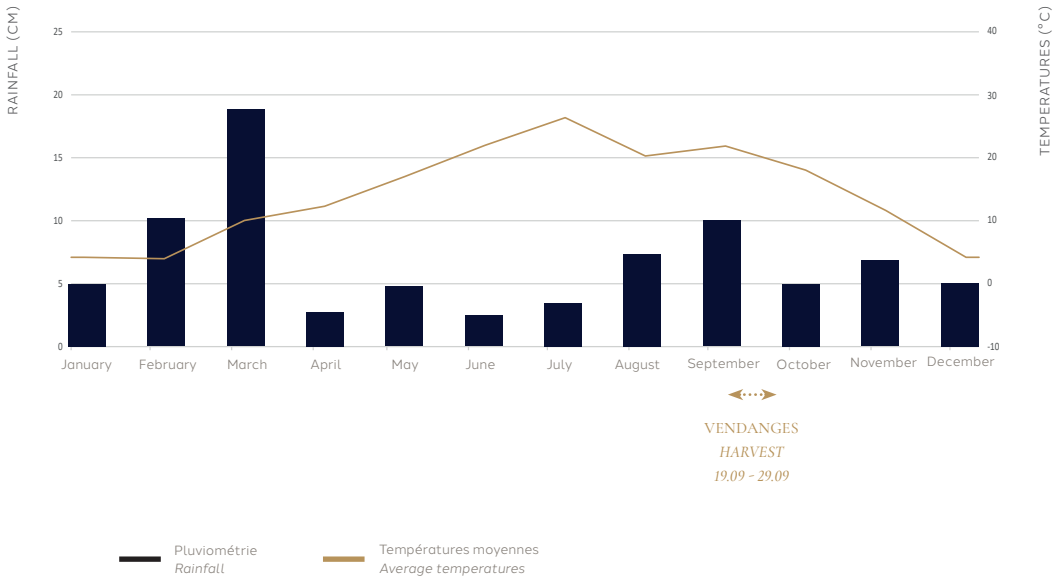


After an early start to growth, weather conditions in August and at the beginning of September caused slow ripening, making it possible to focus on freshness and ensure long ageing. Since the grapes were disease-free and perfectly ripe, harvesting could be carried out with full attention to detail. These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

BLEND 62% Merlot, 38% Cabernet Franc

HARVEST September 19th to 29th

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