

ANGELUS



«LE BAROQUE»



2009

CHÂTEAU ANGELUS  
2009

*Saint-Émilion Grand Cru*

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*A powerful, concentrated, velvet, and subtle vintage.*

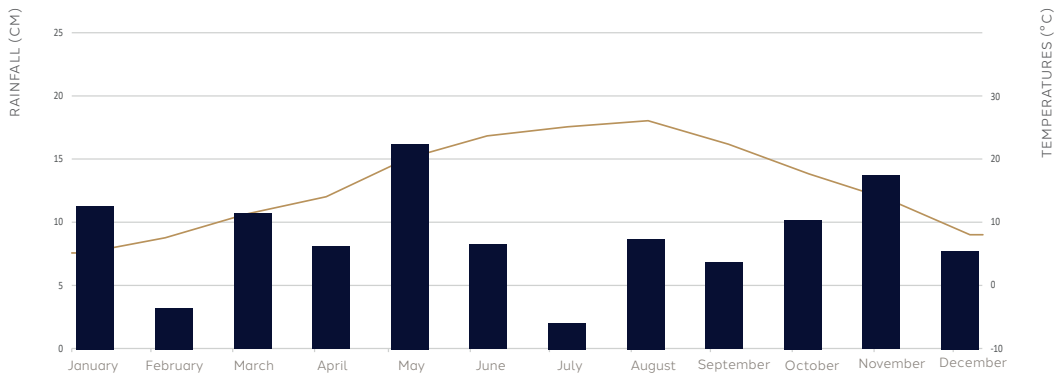


This vintage benefitted from weather conditions that contributed to the production of perfectly ripe grapes. These wines are bright ink black. On the nose, the ripe fruit aromas are fresh, not jammy. Pure red cherries, raspberries, and blackberries. On the palate they display lovely concentration with 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.

**BLEND** 60% Merlot, 40% Cabernet Franc

**HARVEST** September 25th to October 14th

# WEATHER CONDITIONS



VENDANGES  
HARVEST  
25.09 - 14.10

Pluviométrie  
Rainfall

Températures moyennes  
Average temperatures

# IN SUPPORT OF A SUSTAINABLE VINEYARD

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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.

## 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.

## ENHANCING BIODIVERSITY

Planting hedgerows and trees around our vineyard plots  
Limiting inputs and proliferation of pests  
Establishment of polyculture.



**ANGELUS**

Château Angelus 33330 Saint-Émilion  
[angelus.com](http://angelus.com)