

ANGELUS



«L'OPULENT»



2010

CHÂTEAU ANGELUS  
2010

*Saint-Émilion Grand Cru*

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*This is a classic vintage, amazingly rich and outstandingly precise.*

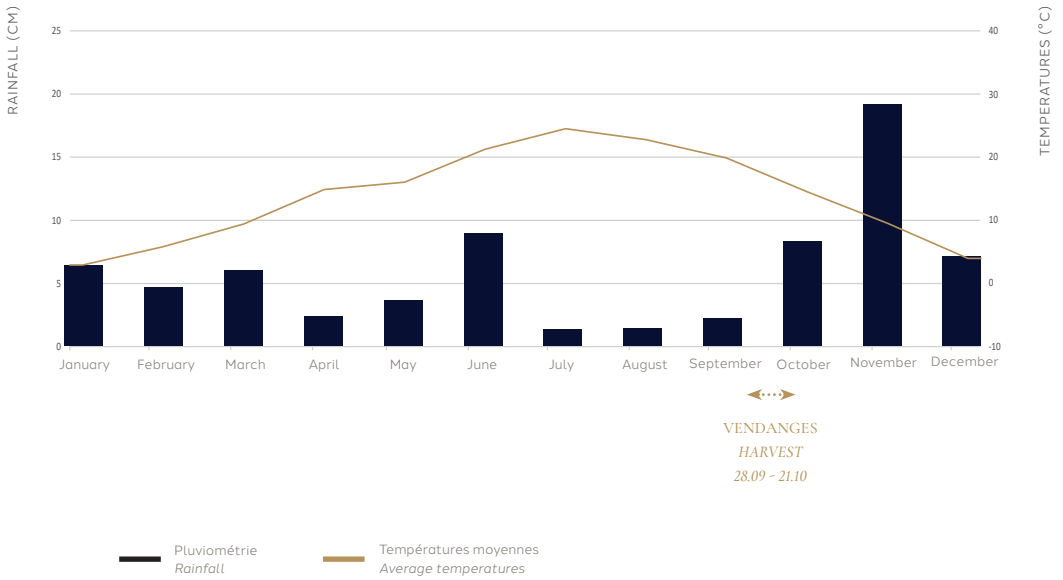


This vintage provided clement weather for winegrowers: a combination of sunny days and cool nights helped the development of refined polyphenols. This is a classic vintage, amazingly rich and outstandingly precise. It has a deep black color, strong, pure aromas and an impressive, subdy expressed tannic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

**BLEND** 55% Merlot, 45% Cabernet Franc

**HARVEST** September 28th to October 21st

# WEATHER CONDITIONS



# 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)