

ANGELUS



«LE CISELÉ»



2011

CHÂTEAU ANGELUS  
2011

*Saint-Émilion Grand Cru*

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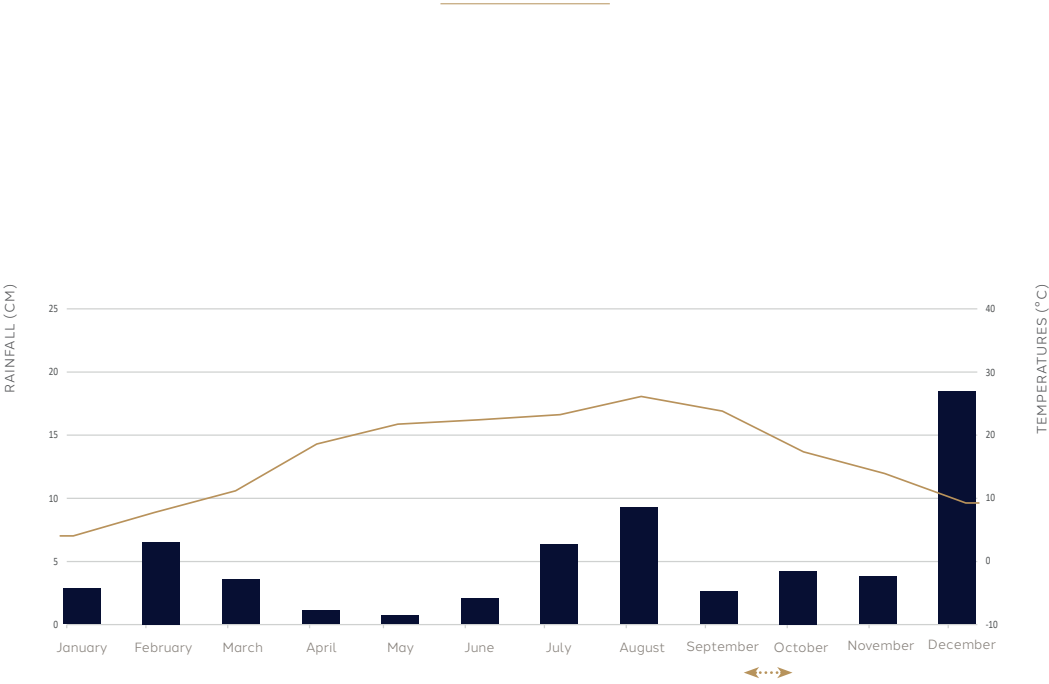


The weather patterns of this vintage were quite unusual and forced the estate's teams to adapt continuously, while never letting up with grass cover crop management, tilling and early leaf removal and thinning out. These wines start with pure ripe fruit aromas. After a precise attack they display fine,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

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

**HARVEST** September 19th to October 6th

# WEATHER CONDITIONS



←...→  
VENDANGES  
HARVEST  
19.09 - 6.10

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.

## 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

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[angelus.com](http://angelus.com)