

ANGELUS



«LE PHÉNIX»

—  
2018

# CHÂTEAU ANGELUS 2018

*Saint-Émilion Grand Cru*

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*Just like the Phoenix, the vine is in perpetual renewal. However, in each cycle, what it gives us is different. And on occasions this gift is of great value. 2018 is one of those vintages that are completely out of the ordinary and inhabited by life forces of their own.*



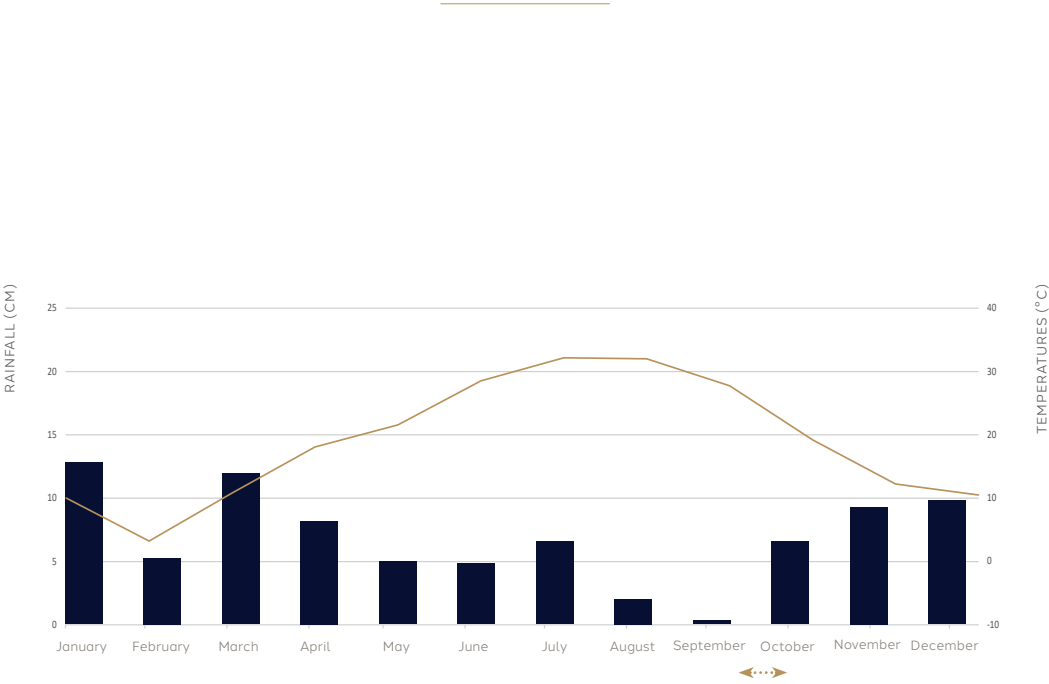
The work in the vineyard up till mid-July was made particularly challenging by the weather conditions. However, by being constantly at the ready in the vines and uncompromisingly persistent in our work, and with close monitoring on a daily basis, we were able to successfully overcome these difficulties. Then, from July 15 on, exceptional anti-cyclonic conditions set in and continued right through to the end of the harvesting. As a result, a normal crop was produced in terms of quantity and above all a magnificent one in terms of quality. Magnificent freshness in the Merlot, a selection of very old Cabernet Franc planted on clay-limestone soils and gentle extraction during the vinification have combined to make this vintage a very great Château Angelus.

A lovely depth of colour attracts the eye. Perfect aromatic purity (the fruit of precision work on a daily basis), together with notes of black fruit give great charm on the nose. On the palate, a sweet note gives way to elegant tension with refined, velvety tannins. The alcohol and the oak are perfectly integrated. The finish is lingering, underpinned by the elegance of the Cabernet Franc, by the purity of the fruit, and accompanied by delicate spicy notes. Just as the Phoenix that rose from its ashes, 2018 produced a vintage as improbable as it was generous and magnificent. To celebrate these moments in which nature takes an astonishing path, when linear time converges with the mythical "eternal return", all the bottles of this vintage have been marked with the figure of the legendary bird that signifies eternity.

**BLEND** 65 % Merlot, 35 % Cabernet Franc

**HARVEST** September 24th to October 11th

# WEATHER CONDITIONS



←...→  
VENDANGES  
HARVEST  
24.09 - 11.10

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)