

ANGELUS



«L'HARMONIE»

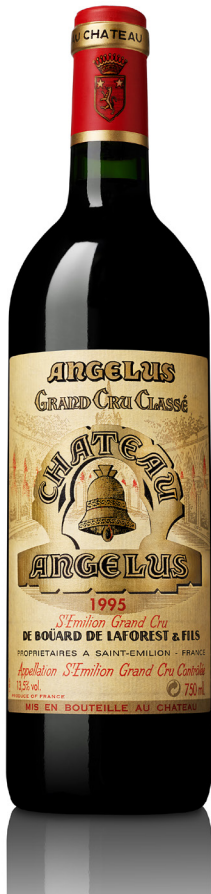


1995

CHÂTEAU ANGELUS

1995

Saint-Émilion Grand Cru

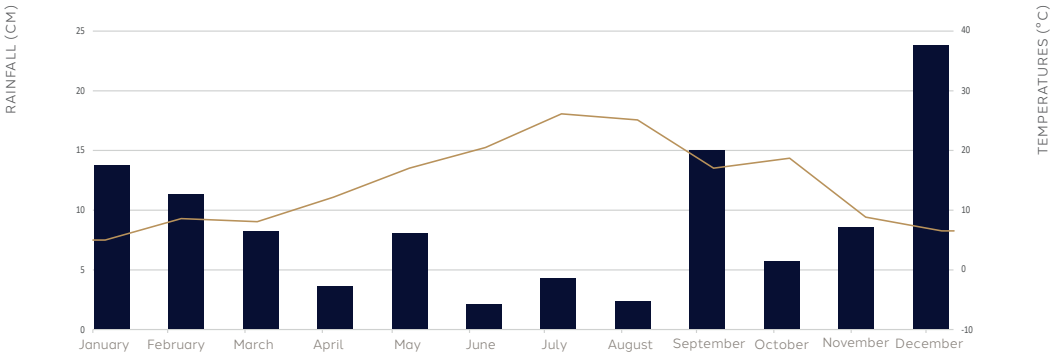


Thanks to good weather and controlled yields, the grapes were very ripe and contained great balance. The wines are full of color, almost opaque. The first aromatic impressions are reminiscent of candied prune, blackcurrant jelly, spice and cedar. The very large proportion of Cabernet Franc contributes menthol-flavoured tannins packed with freshness, elegance and complexity. The wines are silky and fill the mouth. The finish is beautifully balanced, creamy and lasts for minutes, a sign that this vintage will be very long-keeping.

BLEND 50% Merlot, 50% Cabernet Franc

HARVEST September 15th to 27th

WEATHER CONDITIONS



VENDANGES
HARVEST
15.09 - 27.09

Pluviométrie
Rainfall

Températures moyennes
Average temperatures

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.



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Château Angelus 33330 Saint-Émilion
angelus.com