

ANGELUS



«LA GRANDEUR DU CABERNET FRANC»

1996

CHÂTEAU ANGELUS

1996

Saint-Émilion Grand Cru

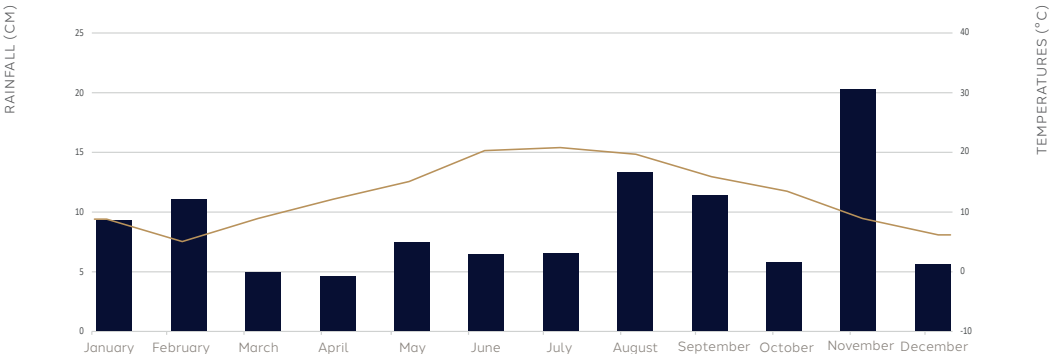


A fairly irregular year in terms of weather with warm and cool periods alternating with dry and wet episodes. The Merlot grew to be rich and subtle, while the Cabernet Franc achieved exceptional density and fruitiness. The wines are full of color and display aromas of blackcurrant liqueur and leather. On the palate, the wines are dense and big with nicely defined structure. This vintage shows the multilayered complexity of the great classical years.

BLEND 45% Merlot, 55% Cabernet Franc

HARVEST September 24th to October 4th

WEATHER CONDITIONS



VENDANGES
HARVEST
24.09 - 4.10

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.



ANGELUS

Château Angelus 33330 Saint-Émilion
angelus.com