

ANGELUS



«LA SUBTILITÉ»



1998

CHÂTEAU ANGELUS

1998

Saint-Émilion Grand Cru

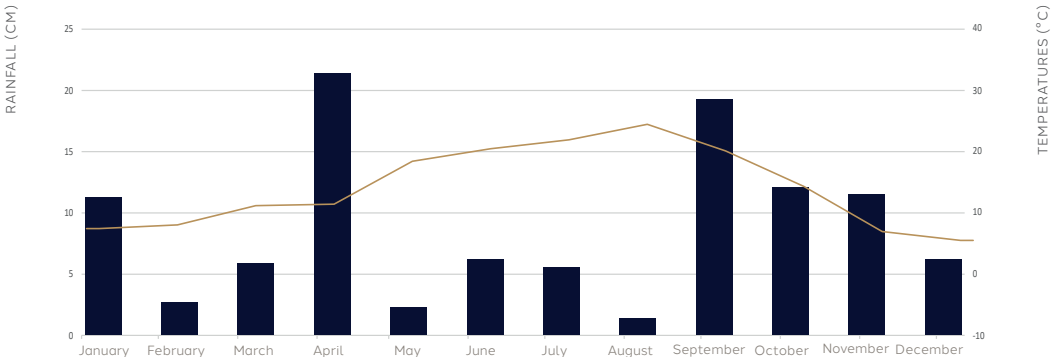


August was especially fine and made the grapes, which were rich and perfectly disease-free, very evenly ripe. The wines are very dark with a lovely aromatic range. Fruits such as plum and blackberry combine with hints of coffee, chocolate, a slight smokiness and the freshness of liquorice. Very intense on the palate with top quality, meticulous tannins characteristic of very great vintages.

BLEND 60% Merlot, 40% Cabernet Franc

HARVEST September 28th to October 4th

WEATHER CONDITIONS



VENDANGES
HARVEST
28.09 - 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.



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Château Angelus 33330 Saint-Émilion
angelus.com