

ANGELUS



«L'ÉLÉGANCE»

—  
2001

CHÂTEAU ANGELUS  
2001

*Saint-Émilion Grand Cru*

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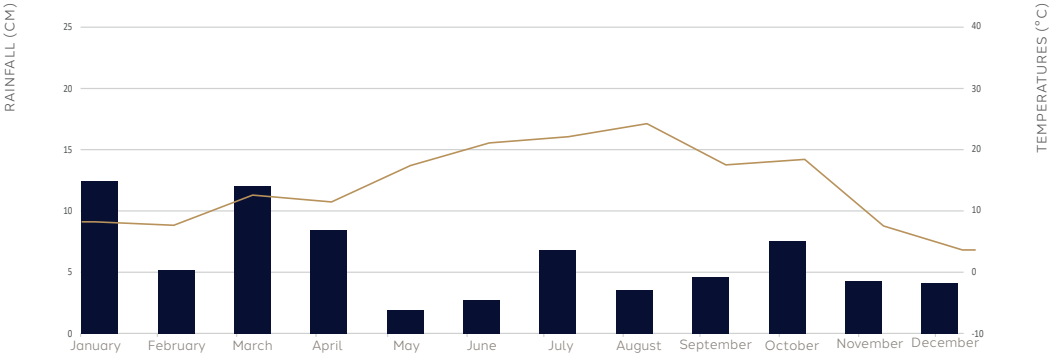


Made from perfectly ripe fruit, thanks to picking over a long spread-out period, the wines are subtle, appealing and dense. Their color is deep with purple tints, which demonstrate their capability to live for years. They display aromas of black fruit, spice and tobacco. They are very nicely balanced on the palate; the first impressions are of velvet, then the midpalate builds up an even structure. Hints of freshness dominate the finish, reminding us of the importance of the Cabernet Franc for its elegance and subtlety as well as giving the wines plenty of ageing potential.

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

**HARVEST** September 21st to October 5th

# WEATHER CONDITIONS



VENDANGES  
HARVEST  
21.09 - 5.10

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

Château Angelus 33330 Saint-Émilion  
[angelus.com](http://angelus.com)