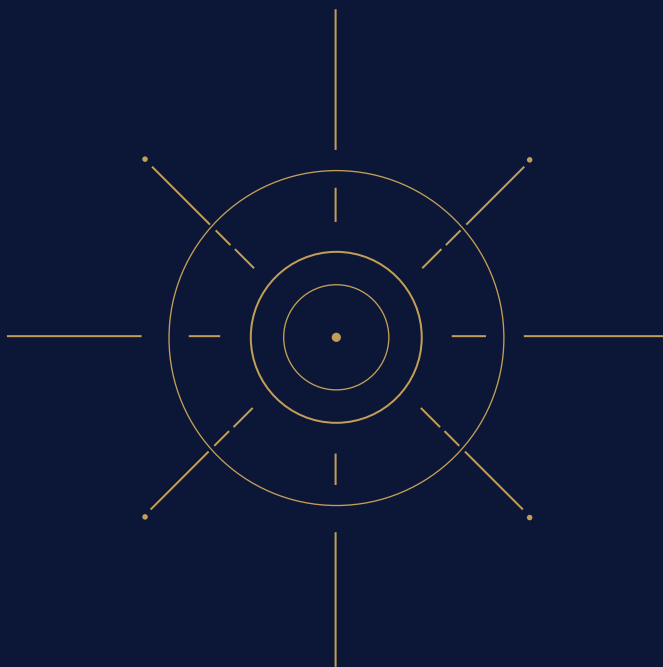


ANGELUS



«LA PRÉCISION»

—
2002

CHÂTEAU ANGELUS
2002

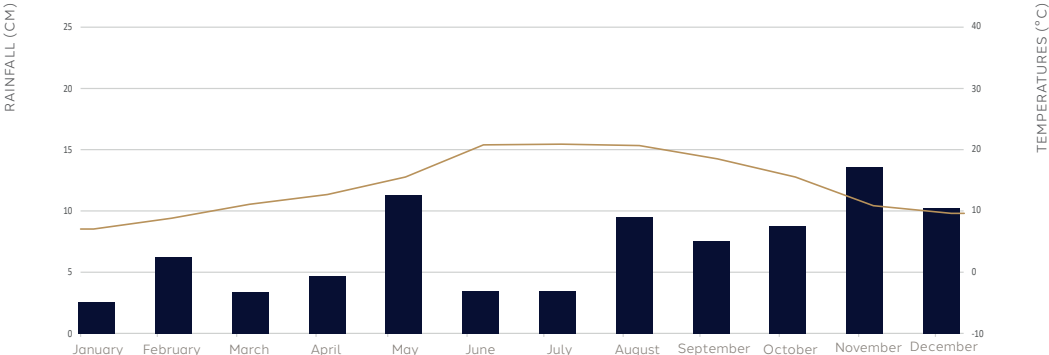
Saint-Émilion Grand Cru



Since the weather conditions this year were especially good for the Cabernet Franc vines, there is a large proportion of this variety in the final blend. The wines are shiny black with deep aromas of fruit, raspberry and blackcurrant and delicate spicy hints. On the palate, the ripe, pedigree tannins are magnificently balanced with the rich body, a marriage of vigour and elegance with impressive length. .

BLEND 45% Merlot, 55% Cabernet Franc
HARVEST September 20th to October 8th

WEATHER CONDITIONS



VENDANGES
HARVEST
20.09 - 8.10

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