

ANGELUS



«LE CHARME»



2007

CHÂTEAU ANGELUS

2007

*Saint-Émilion Grand Cru*

---

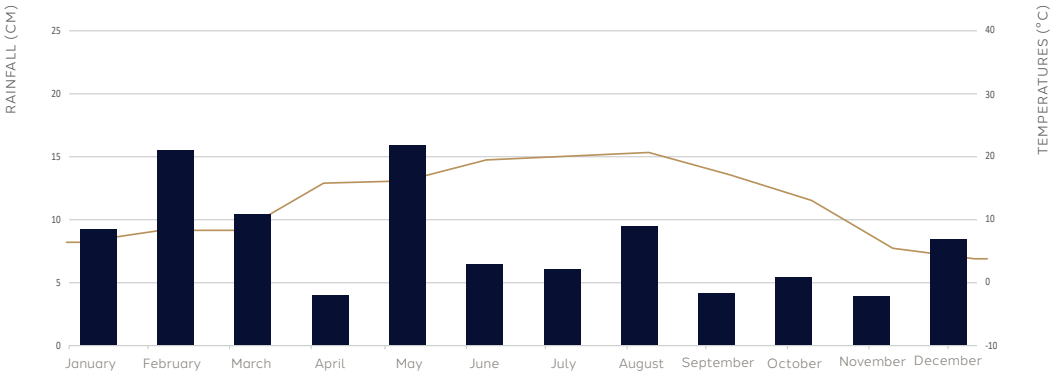


In July and August the vines were very closely monitored, depending on individual needs, to compensate for the poor weather conditions of the early summer. Very fine weather in September provided superb ripening conditions. Flavors and aromas developed and the tannins matured. On tasting the wines displayed very deep color, lovely fruity aromas with mineral notes and fresh, silky texture. Long and pure on the finish.

**BLEND** 62% Merlot, 38% Cabernet Franc

**HARVEST** September 25th to October 12th

# WEATHER CONDITIONS



◀...▶  
VENDANGES  
HARVEST  
25.09 - 12.10

■ 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](http://angelus.com)