

ANGELUS



«LE MAGNIFIQUE»

—  
2015

# CHÂTEAU ANGELUS

## 2015

*Saint-Émilion Grand Cru*

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*2015 is a sun-drenched vintage with a touch of flamboyant classicism.*



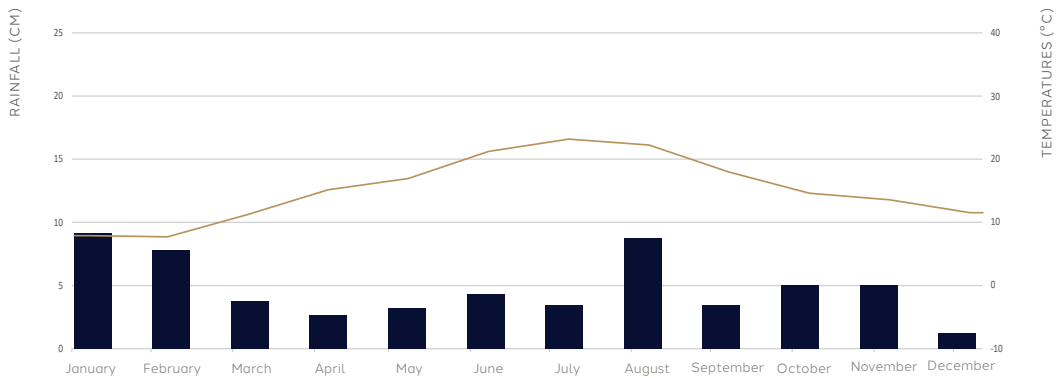
2015 was a blessed, dreamt-of year, with favourable weather conditions from spring to harvest. Each step took place under ideal conditions: flowering was even, and then the necessary rainfall for the growth of the vines came before the very dry months of June and July. Véraison went like a wonder. The pips started to ripen very early. August, with some timely rains and mild temperatures, allowed the vine to develop well and for the grapes to ripen in a balanced way. The fine days and cool nights in September, accompanied by some showers, favoured the ripening of the tannins. The perfect state of health in the vineyard and the superb weather conditions of early autumn allowed us to harvest magnificent grapes as and when we wanted... over nearly a month! The Merlots from Angelus were picked from September 22, ripe but not overripe, crisp, fruity, with lots of freshness. Cabernets Francs, a gem for Angelus, were also magnificent, and were picked from October 8. It brings elegance, finesse and depth, with a silky note, and greatly contributes to enhancing this new vintage.

2015 is an excellent vintage at Angelus. Excellent in its subtle balance between power and refinement; in its intense aromatics of ripe, juicy fruit, its suave, clean entry on the palate, its tight-grained velvety tannins and its great purity. It has all the charm brought by a sun-drenched vintage with a touch of flamboyant classicism (baroque we might say), in harmonious balance with the elegance and breed brought by the freshness and tension in the lingering finish.

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

**HARVEST** September 22nd to October 14th

# WEATHER CONDITIONS



←...→  
VENDANGES  
HARVEST  
22.09 - 14.10

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

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[angelus.com](http://angelus.com)