

ANGELUS



1992

CHÂTEAU ANGELUS

1992

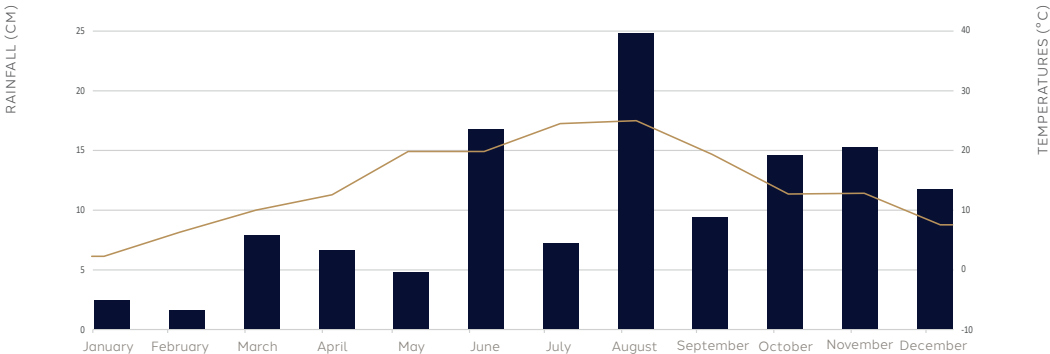
Saint-Émilion Grand Cru



This vintage is quite distinctive at Angelus. Despite poor weather and thanks to intense efforts in the vineyard, good, ripe, disease-free grapes were finally harvested. The wines have an inky robe, the nose is complex and reminiscent of black fruit, liquorice and tobacco with hints of undergrowth. It is beautifully harmonious on the palate, mouth-filling and velvet smooth, ending up with a tight-knit tannic texture that is lovely and ripe and well-rounded. The whole displays delightful balance.

HARVEST September 30th to October 13th

WEATHER CONDITIONS



VENDANGES
HARVEST
30.09 - 13.10

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