



N°3
d'ANGELUS

2011

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Saint-Émilion Grand Cru



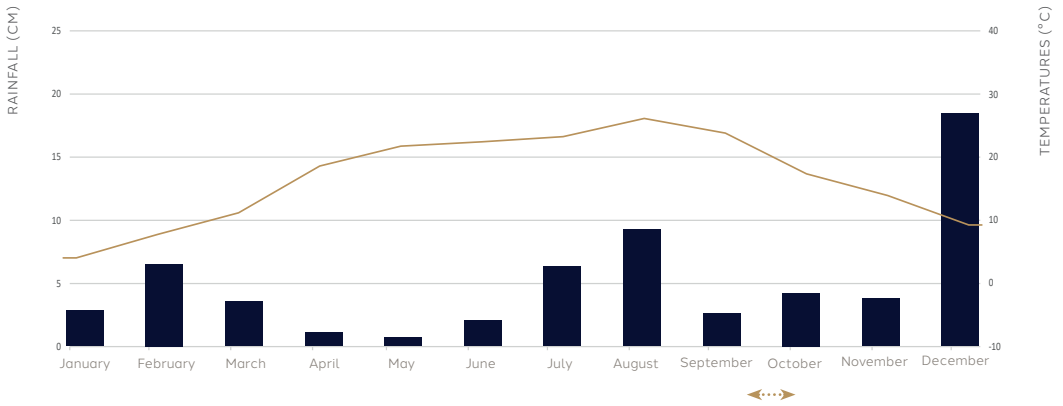
The weather patterns of this vintage were quite unusual and forced the estate's teams to adapt continuously, while never letting up with grass cover crop management, tilling and early leaf removal and thinning out.

The wine displays a brilliant colour with a garnet hue. The nose reveals morello cherry with hints of white almonds and mint coming through. On the palate, the entry is smooth and fresh while the structure is supple with flavours of spice, followed by a menthol finish.

BLEND 95% Merlot, 5% Cabernet Sauvignon

HARVEST September 19th to October 6th

WEATHER CONDITIONS



←...→
VENDANGES
HARVEST
19.09 - 6.10

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.

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.

ENHANCING BIODIVERSITY

Planting hedgerows and trees around our vineyard plots
Limiting inputs and proliferation of pests
Establishment of polyculture.



ANGELUS

Château Angelus 33330 Saint-Émilion
angelus.com