



N^o 3
d'ANGELUS

2012

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Saint-Émilion Grand Cru



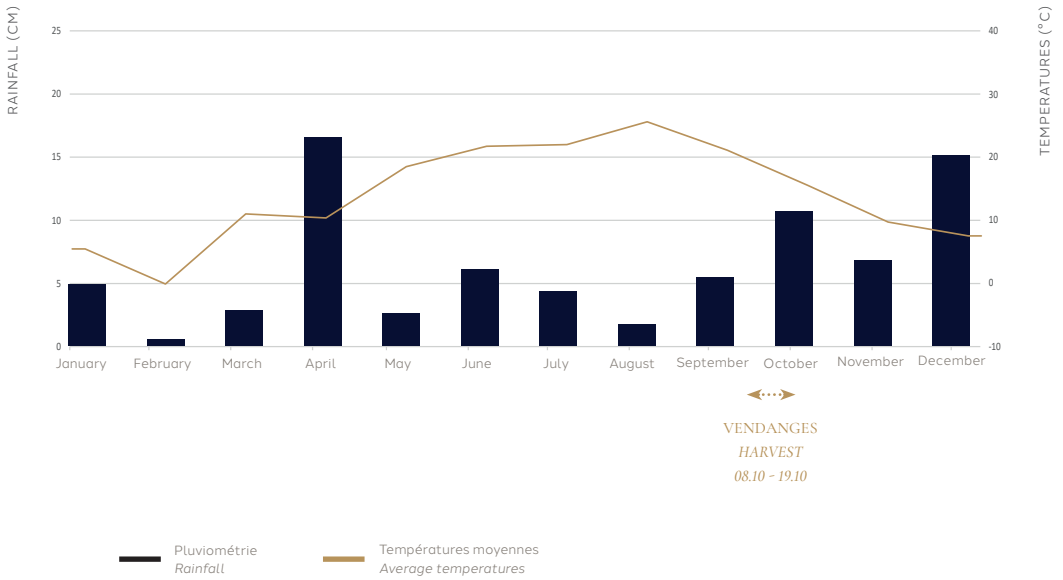
The 2012 vintage had a tough start with a chaotic spring. Fortunately, July and August were perfect for good grape development. The nose is remarkably intense and the purity of its fruit aromas is amazing. The top quality Cabernet Franc grapes straighten out the wine's structure and provide a great accompaniment for the velvety, tender Merlot, while contributing elegance and precision to the whole.

The colour is clear and brilliant. Very well integrated oak comes through subtly on the nose followed by notes of leather and blackcurrant. The palate is supple and balanced with a taut finish.

BLEND 90 % Merlot, 10 % Cabernets Franc et Sauvignon

HARVEST September 8th to 19th

WEATHER CONDITIONS



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

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angelus.com