

ANGELUS

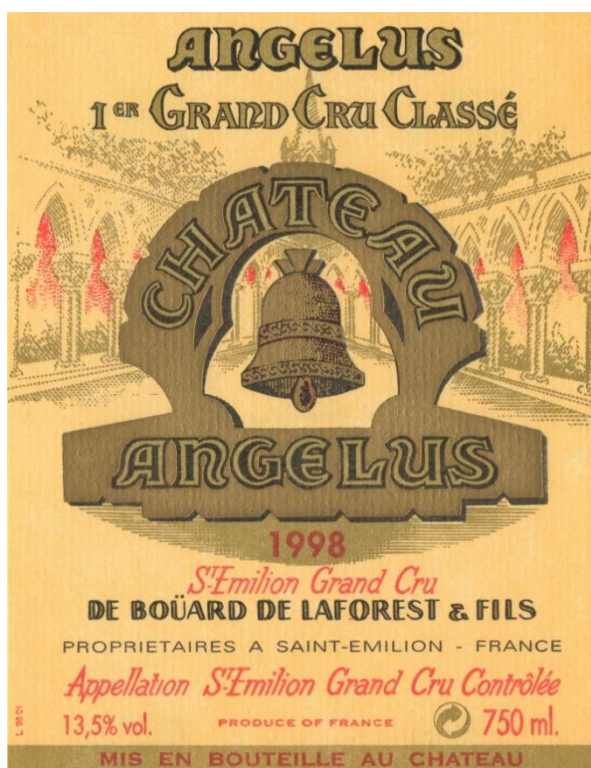


1998 - « LA SUBTILITÉ »

August was especially fine and made the grapes, which were rich and perfectly disease-free, very evenly ripe. The wines are very dark with a lovely aromatic range. Fruits such as plum and blackberry combine with hints of coffee, chocolate, a slight smokiness and the freshness of liquorice. Very intense on the palate with top quality, meticulous tannins characteristic of very great vintages.

Harvest: September 28th to October 4th
Blend: 60 % Merlot et 40 % Cabernet Franc

Drink: 2025 - 2030



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