

# ANGELUS



## 2008 - « LE CLASSIQUE »

Since the vines were clean and disease-free, harvesting began late on 3<sup>rd</sup> October. Picking could really be carried out depending solely on the ripeness of each plot and only on fine days. The deep black Merlot with the Cabernet Franc that traditionally does so well at Angélus, produced outstandingly dense wines with thick, richly supple, round body. The aromas are reminiscent of black berries and plum as well as delicate mineral and flowery notes. Long and fresh on the palate, their concentration is expressed as a silky elegance.

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Harvest: October 3<sup>rd</sup> to 21<sup>st</sup>  
Blend: 58 % Merlot et 42 % Cabernet Franc

Drink: 2025 - 2035

