

ANGELUS



2015 - « LE MAGNIFIQUE »

2015 was a blessed, dreamt-of year, with favourable weather conditions from spring to harvest. Each step took place under ideal conditions: flowering was even, and then the necessary rainfall for the growth of the vines came before the very dry months of June and July. Véraison went like a wonder. The pips started to ripen very early. August, with some timely rains and mild temperatures, allowed the vine to develop well and for the grapes to ripen in a balanced way. The fine days and cool nights in September, accompanied by some showers, favoured the ripening of the tannins. The perfect state of health in the vineyard and the superb weather conditions of early autumn allowed us to harvest magnificent grapes as and when we wanted... over nearly a month!

The Merlots from Angélus were picked from September 22, ripe but not overripe, crisp, fruity, with lots of freshness.

Cabernets Francs, a gem for Angélus, were also magnificent, and were picked from October 8. It brings elegance, finesse and depth, with a silky note, and greatly contributes to enhancing this new vintage.

2015 is an excellent vintage at Angélus. Excellent in its subtle balance between power and refinement; in its intense aromatics of ripe, juicy fruit, its suave, clean entry on the palate, its tight-grained velvety tannins and its great purity. It has all the charm brought by a sun-drenched vintage with a touch of flamboyant classicism (baroque we might say), in harmonious balance with the elegance and breed brought by the freshness and tension in the lingering finish.

Harvest: September 22nd to October 14th
Blend: 62 % Merlot, 38 % Cabernet Franc

