

ANGELUS



2016 - « LE RAYONNANT »

Three months of summer without water: never before seen in the memory of winegrowers! This surprising climatology, these incredible conditions associated with the terroirs at Angélus, have given us a great, unpredicted, unexpected vintage.

The harvest, picking calmly and when we wanted, took place from 4 to 21 October.

The long time on skins allowed us to extract very ripe grape seed tannins this year. These tannins have an elegant structure, stable and for very long ageing.

As we had expected of them, the Merlots show an extremely deep colour, and their rich alcohol is perfectly integrated. They are dominated by fruit, freshness, breed and elegance.

The Cabernets Francs, with their crunchiness, which we had suspected during the harvest, magnify this very great vintage of Angélus and enthral us with their level of quality: a touch of cashmere tannins, great smoothness, spicy notes. They rival the Merlots in their elegance.

2016 is a radiant vintage mirroring the incredible summer conditions which shaped its identity and determined its destiny.

Harvest: October 4th to 21th
Blend: 60 % Merlot, 40 % Cabernet Franc



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