

ANGELUS



2017 - « L'ECLATANT »

After a very favourable start to the growing season with a very early bud-break, the vine cycle was delayed at the end of April by a frost which hit the Bordeaux region very severely. At Angéus, where nature was kind, we were mostly spared this sad episode. However, over the small area affected by the frost, substantial selection work was carried out.

The rest of the season went wonderfully smoothly with an excellent flowering, followed by a very hot month of June which boosted the vines' energy levels and gave them the strength they needed to develop high quality grapes. A quite cool but dry summer allowed the grapes to ripen slowly and evenly, which favoured fresh fruit aromatic expression.

The end of summer weather was a little rainy; however, with the grapes already ripe we decided to begin harvesting on September 13th!

The wines have deep colour, while on the nose they show immediate charm and pure aromatics bursting with fruit. On the palate, the tannins are tight-grained and silky, precise and in good balance with flesh and great freshness that brings energy and mouth-watering length of flavour. 2017 at Angéus is both harmonious and bursting with fruit flavour.

Harvest: September 13th to October 4th
Blend: 70 % Merlot, 30 % Cabernet Franc



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