# CARILLON d'ARGELUS

# carillon d'angelus 20I4

## Saint-Émilion, Grand Cru



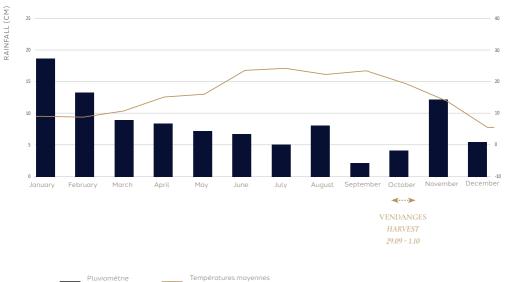
This great vintage started with a tricky spring and a difficult summer, but we were fiercely resolved not to give up and to read the vines and understand their needs. Then from 25th August onwards, day after day of lovely weather came along and our confidence returned. We took risks and waited to start harvesting. Finally October arrived, golden, warm and magnificent, enabling us to delay picking the old Merlot vines for a few days and wait for the Cabernet Franc grapes to ripen fully.

Discrete grilled aroma on the nose that blends well with the ripe fruit notes. Supple attack followed by smoothness on the palate based on a structure of tight small-grained tannins. Lovely length highlighting the fresh fruit.

BLEND 70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon

HARVEST September 29th to October 1st

# WEATHER CONDITIONS



Rainfall

Average temperatures

# IN SUPPORT OF A SUSTAINABLE VINEYARD

At Angelus, the terroirs are the result of a perfect balance between climate, soils, water reserves, vines and the people working there. Maintaining this balance, preserving the long-term future of the vineyard and its environment, optimising resources and enhancing biodiversity are central to our daily work. This concern for the environment gave rise to our commitment to virtuous and responsible farming.

### BRINGING LIFE TO THE SOILS

Grass cover crops in the rows Natural de-compacting of the soils Mycorrhizal development Ecological surface nests and support for airborne insect life.

# INDIVIDUALISED VINEYARD PRACTICES

Pruning methods that respect the flow of the sap Spraying to prevent disease Adapted thinning-out of shoots Early de-leafing and crop thinning.

### ENHANCING BIODIVERSITY

Planting hedgerows and trees around our vineyard plots

Limiting inputs and proliferation of pests Establishment of polyculture.



# ARGELUS

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