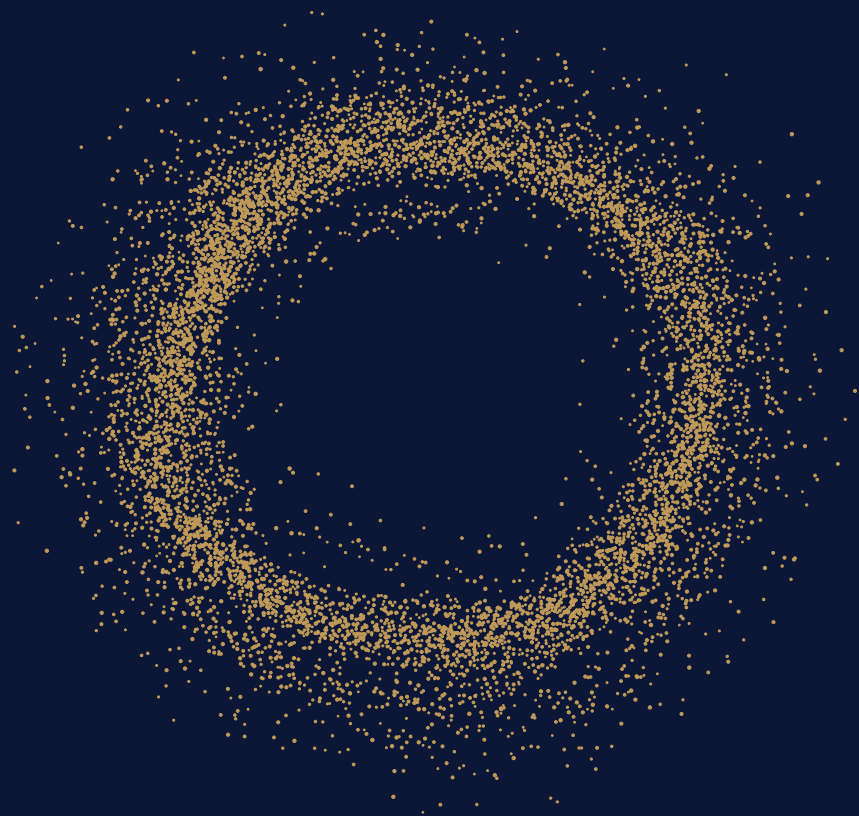


ANGELUS



L'IRRÉSISTIBLE

—
2025

CHÂTEAU ANGELUS

2025

Saint-Émilion Grand Cru



A mild winter, the architect of an early bud break, interspersed with frosts that naturally regulate spring pests, was followed by a springtime that already bore the promise of a great vintage. Cool and sunny, punctuated by a few showers ensuring perfect nourishment for the vine.

Then came summer, during which the vine, a plant with unsuspected resources, revealed yet new abilities. A few showers ensured the maintenance of proper water nutrition for the plant. Two heat waves slowed its metabolism, ensuring moderate alcohol levels and small berries with rich skins heralding a very great vintage.

This vintage, almost unique in Bordeaux for its climatic conditions and assertive style, is the perfect marriage of a gift of nature and the winegrower's greatest hopes.

The skins, with their infinitely deep purple colour, have resulted in a complex, aromatic and distinguished nose: a myriad of flowers, spices and crunchy black fruit, the hallmark of the very greatest Cabernet Franc wines.

The smooth and opulent tannins with a cashmere texture, underpinned by the energy of the Merlot that is so typical of this vintage, offer a clean attack on the palate, velvety smoothness and a finish that seems to last forever.

BLEND 50% Merlot, 50% Cabernet Franc

HARVEST September 10 to September 20

WEATHER CONDITIONS

FORTE AMPLITUDE THERMIQUE ENTRE LE JOUR ET LA NUIT
LÉGÈRE PLUVIOMÉTRIE EN AOÛT ET SEPTEMBRE
STRONG DAY-NIGHT TEMPERATURE VARIATION
LIGHT RAINFALL IN AUGUST AND SEPTEMBER

