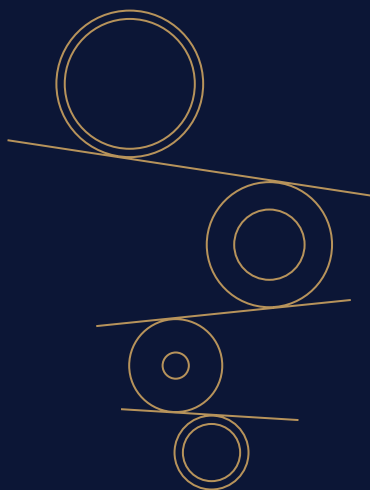


ANGELUS



«L'ÉQUILIBRE»



2000

CHÂTEAU ANGELUS

2000

Saint-Émilion Grand Cru

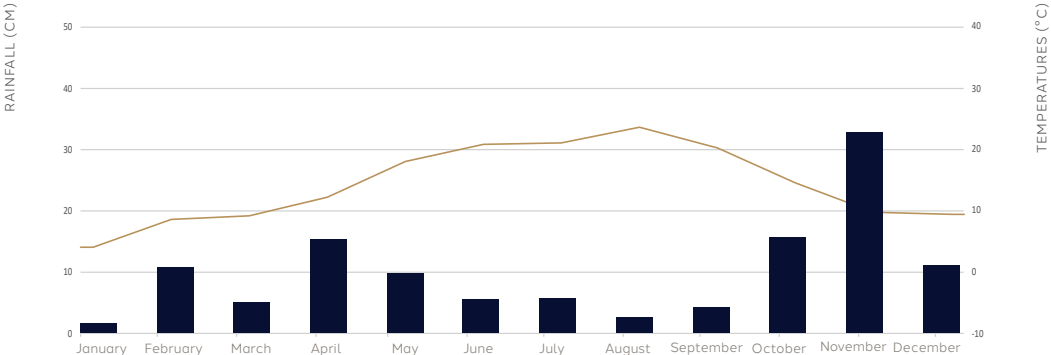


The dazzlingly fruity, creamy balanced Merlot were blended with the slightly generously ripe Cabernet Franc. The wines have a purplish black robe and display aromas of blackberry, plum and blackcurrant as well as delicate hints of smoke and liquorice. They fill the mouth, are amazingly concentrated and have a magnificent tannic structure. The balance between acidity and lush richness produces a strong impression of freshness. These wines will keep for a very long time indeed.

BLEND 60% Merlot, 40% Cabernet Franc

HARVEST September 14th to 27th

WEATHER CONDITIONS



←...→
VENDANGES
HARVEST
14.09 - 27.09

Pluviométrie
Rainfall

Températures moyennes
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.

ENHANCING BIODIVERSITY

Planting hedgerows and trees around our vineyard plots
Limiting inputs and proliferation of pests
Establishment of polyculture.

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.



ANGELUS

Château Angelus 33330 Saint-Émilion
angelus.com