

ANGELUS



«L'ORIENTAL»



2003

CHÂTEAU ANGELUS

2003

Saint-Émilion Grand Cru

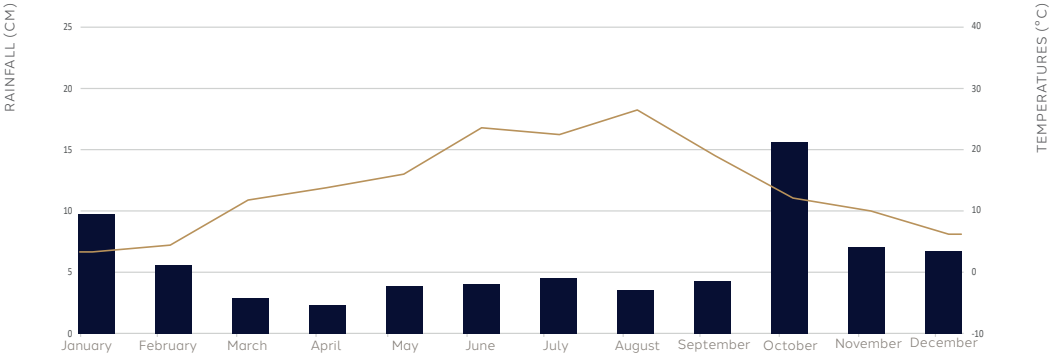


After a hot, sunny summer, the grapes were exceptionally rich with magnificent balance and completely free of disease. The wines display beautiful aromas of red and black berries, subtle hints of roasted coffee and a touch of freshness on the palate attributable to the Cabernet Franc grapes. With their silky tannins, they have a lovely balance between vigor and velvet smoothness, as well as a very long finish.

BLEND 50% Merlot, 50% Cabernet Franc

HARVEST September 9th to October 3rd

WEATHER CONDITIONS



VENDANGES
HARVEST
9.09 - 3.10

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.



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angelus.com