

ANGELUS



«LE SAVOUREUX»



2004

CHÂTEAU ANGELUS

2004

*Saint-Émilion Grand Cru*

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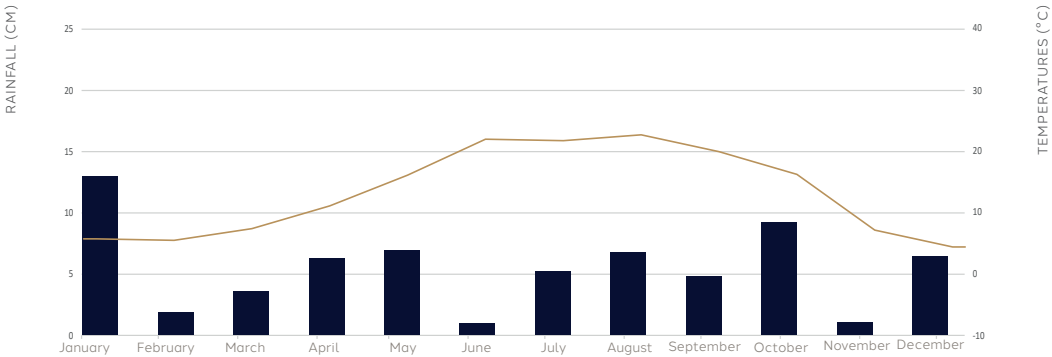


The quiet worrying weather conditions at the outset, finally settled down at the end of August and became excellent until mid-October. Slow ripening brought out elegance in these wines. On tasting, they display an opaque robe and black fruit aromas. The tannins are beautifully round. The balance and freshness on the finish sum up all this vintage's elegance.

BLEND 60% Merlot, 40% Cabernet Franc

HARVEST September 30th to October 14th

# WEATHER CONDITIONS



VENDANGES  
HARVEST  
30.09 - 14.10

Pluviométrie  
Rainfall

Températures moyennes  
Average temperatures

# IN SUPPORT OF A SUSTAINABLE VINEYARD

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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](http://angelus.com)