

«L'IMPÉTUEUX»

2005

CHÂTEAU ANGELUS

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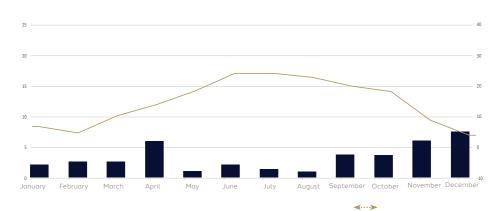
Saint-Émilion Grand Cru



A unique year with an extremely high water deficit, but good temperatures for ripening. Grape quality was memorable, both in terms ofbeing disease-free and their balance. What makes this vintage stand out is its harmonious balance of vigour and freshness, as well as its pure aromas.

BLEND 62% Merlot, 38% Cabernet Franc HARVEST September 16th to October 1st

WEATHER CONDITIONS



VENDANGES HARVEST 16.09 - 1.10

Pluviométrie Températures moyennes 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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