

«LE RAYONNANT»

CHÂTEAU ANGELUS 2016

Saint-Émilion Grand Cru

2016 is a radiant vintage mirroring the incredible summer conditions which shaped its identity and determined its destiny.



3 months of summer without water: never before seen in the living memory of winegrowers! This surprising weather, and these incredible conditions, promise us a great, unpredictable and unexpected vintage. Until 20 June, the weather did not spare us, inflicting very heavy rainfall. In spite of these conditions, flowering went well. Fine weather set in from the last week of June and, quite remarkably, remained right up to the harvest. We had a sunny but rather cool July, with cold nights. August saw temperatures climb, with heatwaves of over 35 degrees some days. And that is why the very young vines began to suffer. The oldest vines resisted magnificently.

The summer continued through September, and with it the heat: daily temperatures of 28, 30 degrees. A severe storm was forecast for mid-September. This rain fallen from the heavens gave back energy, strength and breath to our vineyard. The tannins are ripening slowly and picking begins at the start of October for the grands vins

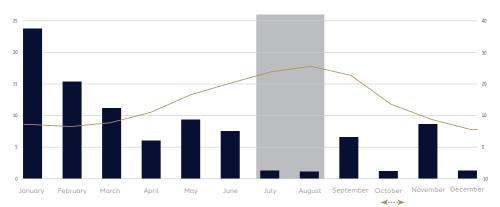
As we had expected of them, the Merlots show an extremely deep colour, and their rich alcohol is perfectly integrated. They are dominated by fruit, freshness, breed and elegance. The Cabernets Francs, with their crunchiness, magnify this very great vintage of Angelus and enthral us with their level of quality: a touch of cashmere tannins, great smoothness, spicy notes. They rival the Merlots in their elegance.

BLEND 60% Merlot, 40% Cabernet Franc HARVEST October 4th to 21st

WEATHER CONDITIONS

ÉTÉ EXCEPTIONNELLEMENT SEC





HARVEST 4.10 - 21.10

Températures moyennes Pluviométrie Rainfall Average temperatures

RAINFALL (CM)

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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