



«LE SUBLIME»

2020

#### CHÂTEAU ANGELUS

### 2020

Saint-Émilion Grand Cru

«This rich and complete vintage, the perfect synthesis of its two illustrious predecessors, 2018 and 2019, is the consequence of an amazing scenario.»

STÉPHANIE de BOUÄRD-RIVOAL

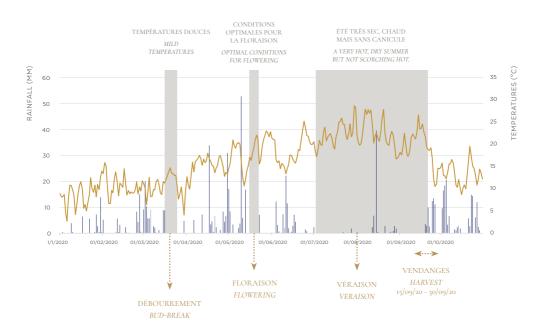


Thanks to a very wet winter and spring, the soils had built up plenty of water reserves, which enabled the vineyard to maintain its balance throughout the whole of the growing season. A hot (but never scorchingly hot) vintage was marked by a prolonged period of drought. However, the high quality of the soils, and their ability to retain the rainwater absorbed in winter, enabled the best balances to be produced in the vineyard's clay and limestone soils. The two and a half months of summer without rain provided the vines with the best conditions for ripening and the production of healthy balanced grapes, rich in very ripe polyphenols. While the finest Merlot was first judged to have a slight advantage over the rest, as always, after a few weeks of barrel ageing, we were amazed by the Cabernet Franc, which displayed a density and flesh on a par with the greatest.

The wine displays a brilliant, dense, very dark, almost black colour with dark purple tones, mirroring the perfect ripeness of the grapes and their optimal pH level. The nose exhibits intense aromas of juicy black fruits, such as wild cherries and blackberries. Elegant floral notes then come through, such as peony and violets. Refined tannins underpin a long-lasting, spherical, voluptuous structure on the palate, while the flavours linger long, bringing a sensation of freshness and harmony. This vintage displays a seldomachieved degree of elegance, while the highest levels of purity and precision are reached with this blend of extraordinary Merlot and characterful Cabernet Franc.

BLEND 60% Merlot, 40% Cabernet Franc HARVEST September 15th to 30th

# WEATHER CONDITIONS





# 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

Château Angelus 33330 Saint-Émilion angelus.com