

ANGELUS



«LE MAJESTUEUX»

—
2022

CHÂTEAU ANGELUS

2022

Saint-Émilion Grand Cru

This vintage isn't just unprecedented, it's extraordinary, in the most literal sense of the word. We've named it the Majestic vintage, since its outstanding characteristics propel it into another domain, an unparalleled one.



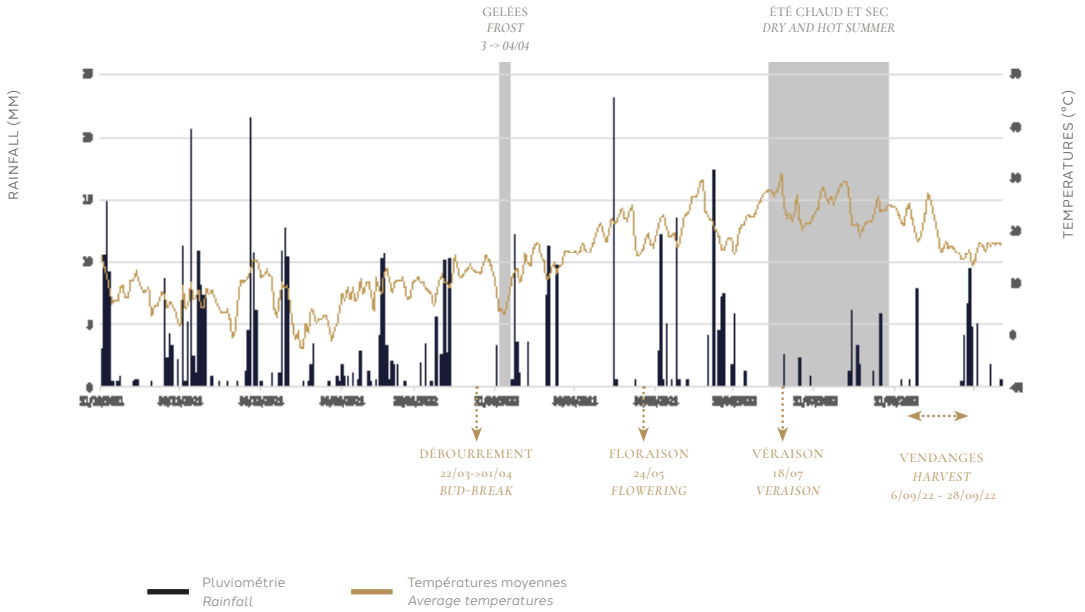
After a mild and dry winter, bud-break in the vines took place at an early date and during a period of spring frosts, which were kept at bay by carefully-adapted anti-frost strategies across the whole of the vineyard. A mild spring followed with intermittent rainstorms which delivered just the right amount of water to the vines and soils. Fruit set went quickly and in excellent conditions and promised an abundant crop. When the hot, dry summer weather arrived, substantial adjustments were made to the cover crops in the rows, which enabled to maintain up the moisture and cool temperatures of the clay soils till the end of August, in spite of the high temperatures. The vines never lacked water throughout the summer, and at the end of August, two night-time storms provided some relief for the vines and replenished the soils. The summer of 2022 bore an incredibly close resemblance to those great summers that followed the Second World War, and which produced the outstanding 1945, 1947 and 1949 vintages. In mid October, the vine, that astonishing Mediterranean plant, still displayed a deep green colour, demonstrating its perfect adaptation within the great vine-growing terroirs.

The wine exhibits a lively, deep, dense, dark purple colour. The aromas were carefully preserved throughout the vinification process and display a vast array of fresh black fruits and an intensely floral side reminiscent of violets. Smooth and juicy but also delicate and precise on the palate, the 2022 reveals the hallmark freshness and verticality of the Cabernet Franc. The oak is already well-integrated, allowing crisp, flavoursome ripe fruit to come to the fore. A long and spicy finish, underpinned by silky, tight-knit tannins. The wine's flavours linger long in the mouth, seemingly never wanting to end. This vintage is rich in salinity and complex and has great tension and freshness. It shows the immense capacity of the Angelus terroirs to adapt to climate adversity.

BLEND 60% Merlot, 40% Cabernet Franc

HARVEST September 6th to 28th

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.

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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Château Angelus 33330 Saint-Émilion
angelus.com