

ANGELUS



1991

CHÂTEAU ANGELUS

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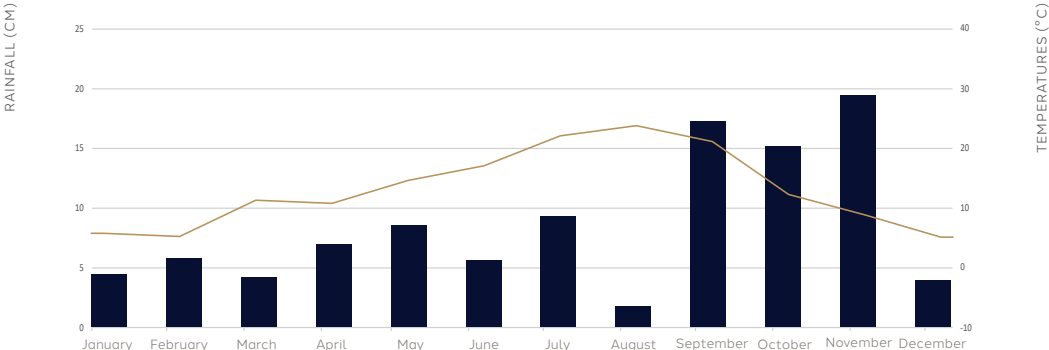
Saint-Émilion Grand Cru



The heavy frost in April led to a late, very small harvest. The wines have lovely colour and display a complex nose of ripe fruit and coffee mixed with hints of undergrowth. Supple in structure, but full and elegant.

HARVEST October 2nd to 17th

WEATHER CONDITIONS



VENDANGES
HARVEST
2.10 - 17.10

Pluviométrie
Rainfall

Températures moyennes
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.

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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angelus.com