

# ANGELUS



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1993

CHÂTEAU ANGELUS

1993

*Saint-Émilion Grand Cru*

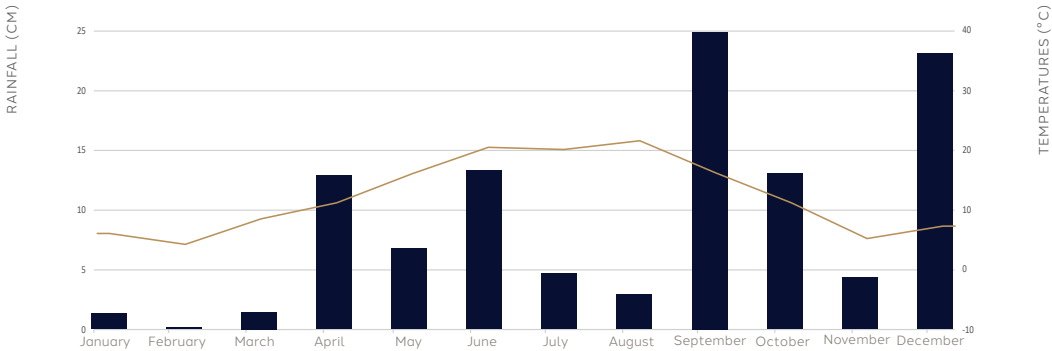
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Hot sunny weather in August contributed to producing top quality grapes, but only in the earliest ripening parts of the vineyard and where thinning out and leaf removal had been exactly carried out. Careful selection both in the vines and the winery increased the proportion of Merlot grapes in the main wine up to about 60%. The robe is intense and deeply colored, while aromas of blackcurrant, blueberry and blackberry combine with the complexity of candied fruit. Lush on the palate, the wine is mouth-filling, while its nicely formed tannins are silky and delicate. The finish is long and persistent, developing smoked notes with a hint of leather.

HARVEST September 21st to October 3th

# WEATHER CONDITIONS



VENDANGES  
HARVEST  
21.09 - 3.10

Pluviométrie  
Rainfall

Températures moyennes  
Average temperatures

# IN SUPPORT OF A SUSTAINABLE VINEYARD

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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.



**ANGELUS**

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[angelus.com](http://angelus.com)