

N°3 D'ANGELUS

202I

Saint-Émilion



After a mild, rainy winter and then spring frosts (which were mostly kept at bay), a very long, damp, rainy period put our teams under stress.

Summer was long in coming, and doubts set in. In mid-August, summer finally arrived, and a period of fine weather set in and lasted beyond the picking of the Cabernet Franc. After the intense work carried out in the vineyard and then the arrival at last of those favourable conditions for grape ripening, there was renewed optimism in the camp.

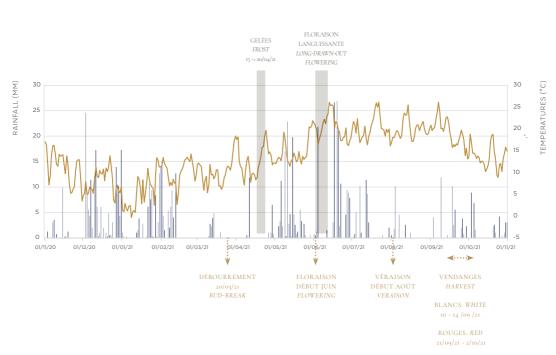
Though nothing could be done to recover the quantities we had lost, we gradually saw the grapes ripen, the skins thicken and the taste of the berries develop delicious fruit flavour. The first of the Merlot was brought in on 20th September and showed subtle, balanced juices with lots of fruit character and freshness. The Cabernet, having made the most of the excellent weather conditions (which lasted until 15th October), was harvested at the beginning of October.

The colour is deep, bright red. Pure and delicate on the nose with pretty red berry fruit. Floral notes then come through as we taste. The palate is taut and elegant with a refreshing tannic texture. Subtle toasty oak appears in the finish bringing an extra touch of flavour.

BLEND 85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon

HARVEST September 21st to October 2nd

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