

N°3 D'ANGELUS

2022

Saint-Émilion



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 maintaine 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.

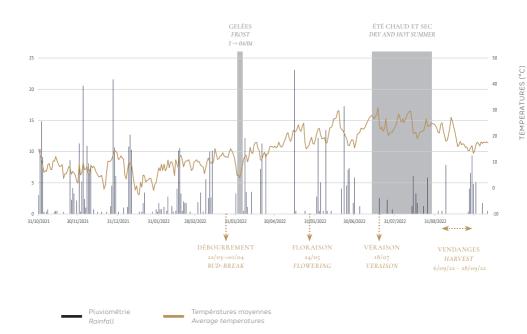
The wine exhibits

The wine exhibits a brilliant, dark colour. On the nose, there is aromatic purity, precision and delicacy, while fully-ripe red berry fruits and floral notes come through and develop right through the tasting, offering enjoyment and hedonistic pleasure. On the palate, the wine is both taut and elegant and simply delicious to taste. This wine demonstrates the value of perfectly managed ageing in barrel.

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

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.

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

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