

ANGELUS



2018 - « LE PHÉNIX »

While the estate is totally committed to its ongoing conversion to organic-growing, the work in the vineyard up till mid-July was made particularly challenging by the weather conditions. However, by being constantly at the ready in the vines and uncompromisingly persistent in our work, and with close monitoring on a daily basis, we were able to successfully overcome these difficulties. Then, from July 15 on, exceptional anti-cyclonic conditions set in and continued right through to the end of the harvesting. As a result, a normal crop was produced in terms of quantity and above all a magnificent one in terms of quality. With wonderfully fresh Merlot, a selection of very old Cabernet Franc from clay-limestone soils and gentle extractions during the vinification, a truly great vintage of Château Angélu was made. A deep colour immediately catches the eye. Perfect aromatic purity mingling with black fruit notes offers great charm on the nose. On the palate, a touch of sweetness gives way to elegant tension with velvety, refined tannins. The alcohol (lower than in 2010) and the oak are perfectly integrated. The lingering finish is underpinned by the elegance of the Cabernet Franc and the purity of the fruit, intermixed with delicate hints of spice. To celebrate these moments in which nature takes an astonishing path, when linear time converges with the mythical “eternal return”, all the bottles of this vintage have been marked with the figure of the legendary bird that signifies eternity.

Harvest: September 24th to October 11th
Blend: 65 % Merlot, 35 % Cabernet Franc



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