

# ANGELUS



## CHATEAU ANGÉLUS 2015 LE MAGNIFIQUE

2015 was a blessed, dreamt-of year, with favourable weather conditions from spring to harvest. Each step took place under ideal conditions: flowering was even, and then the necessary rainfall for the growth of the vines came before the very dry months of June and July. *Véraison* went like a wonder. The pips started to ripen very early. August, with some timely rains and mild temperatures, allowed the vine to develop well and for the grapes to ripen in a balanced way. The fine days and cool nights in September, accompanied by some showers, favoured the ripening of the tannins.

The perfect state of health in the vineyard and the superb weather conditions of early autumn allowed us to harvest magnificent grapes as and when we wanted... over nearly a month!

The Merlots from Angélus were picked from September 22, ripe but not overripe, crisp, fruity, with lots of freshness.

Cabernets Francs, a gem for Angélus, were also magnificent, and were picked from October 8. It brings elegance, finesse and depth, with a silky note, and greatly contributes to enhancing this new vintage.

**The wines:** The colour is dense and deep. The expression of black fruits is remarkable in its purity and precision. The initial taste is smooth and velvety; the mid-palate builds up on tasting, highlighting the tight and well-defined tannins. Beyond this fine basis, it is a pleasure, a charm, factors that characterise this vintage. The end of the palate is rich, with a spicy finish and the usual freshness of great vintages of Angélus.

Harvests: from September 22 to October 14

Blend: 62% Merlot, 38% Cabernet Franc

Famille de Bouard de Laforest – 33330 Saint-Emilion

Tel. (33) 05 57 24 71 39

[www.angelus.com](http://www.angelus.com) - [angelus@angelus.com](mailto:angelus@angelus.com)