

ANGELUS

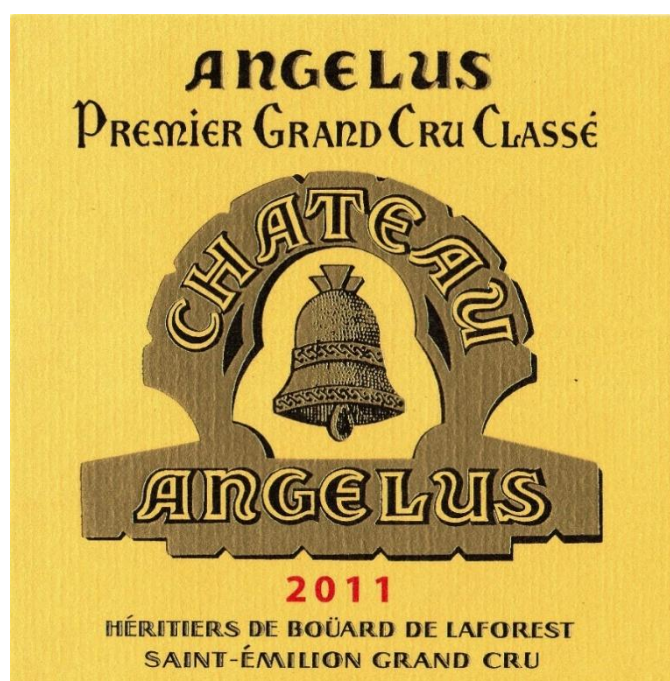


2011 - « LE CISELÉ »

The weather patterns of this vintage were quite unusual and forced the estate's teams to adapt continuously, while never letting up with grass cover crop management, tilling and early leaf removal and thinning out. These wines start with pure ripe fruit aromas. After a precise attack they display fine, silky, tight-knit tannins and a lovely mouth-filling feel. Very elegant finish.

Harvest: September 19^h to October 6^h
Blend: 60 % Merlot et 40 % Cabernet Franc

Drink: 2025 - 2040



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