

ANGELUS

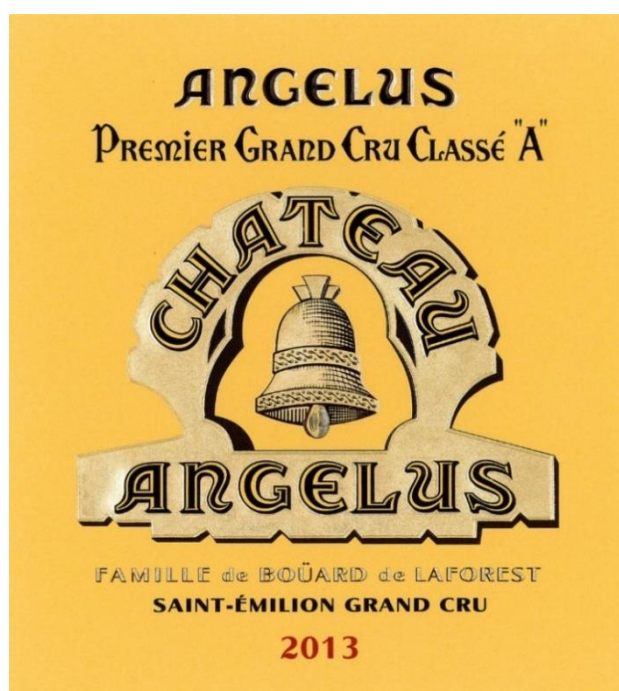


2013 - « L'APPÉTANT »

After a rainy spring, which triggered poor fruit set and “hens and chicks” (millerandage), July and August were especially hot and dry months, which provided the right conditions for the grapes to develop the basic requirements: the polyphenol quality in the skins and pip ripeness. This new vintage has distinctive freshness, elegance, fruit and refined tannins.

Harvest: september 28^h to october 18^h
Blend: 62 % Merlot et 38 % Cabernet Franc

Drink: 2030 - 2035



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