

ANGELUS



2016 - LE RAYONNANT

3 months of summer without a drop of rain: unparalleled conditions never experienced before by Bordeaux winegrowers. Such incredible weather however brought hopes of an unexpectedly high quality vintage. Up till June 20th, the weather conditions had given us cause for concern with very heavy rainfall, around 750 mm, which is as much as Bordeaux usually gets over 12 months in a dry year. Despite these conditions, the flowering process went smoothly. Then, as from the last week of June, fine weather set in and, quite remarkably, lasted right up to the harvest. July was sunny with cool nights, and without a drop of water. August saw temperatures climb with several days of heatwave, above 35 degrees. However, the difference in temperatures between day and night throughout the month was on a ratio of 2 to 1, favouring aromatic expression in the grapes and maintaining the freshness of the fruit. There was an almost complete absence of rain, only 5 to 8mm, which was the strict minimum to keep the vines hydrated. While the very young vines began to suffer, the oldest vines, particularly those on clay soils, resisted magnificently.

The sunny summer weather continued throughout September, and with it high temperatures, but without any storms. Much needed rain finally fell in mid-September, injecting energy and strength into the vines and enabling the vineyards to breathe again, before the fine weather quickly returned.

The ripening of the tannins took place slowly. The harvest went ahead free of stress, and the different plots were picked à la carte, from October 4th to 21st.

2016 is a sunny, radiant vintage, mirroring the amazing summer that shaped its character and determined its fate.

TASTING NOTES ON THE 2016 VINTAGE

As we expected of them, the Merlots, selected from the clay soils which were particularly favourable to them this year, offer an extremely deep colour and their richness in alcohol is perfectly integrated. They are dominated by fruit, freshness, breed and elegance.

The old Cabernets Francs, with their crunchiness, magnify this very great vintage of Château Angélus and enthrall with their level of quality: a touch of cashmere tannins, great smoothness, spicy notes. They rival the Merlots in their elegance.

Blended, these 2 varieties combine freshness, tension and aromatic purity, with an elegant structure, stable and for very long ageing, giving a vintage of surprising energy.

2016 blend: 60 % Merlot, 40 % Cabernet Franc.