

# ANGELUS

## CHÂTEAU ANGÉLUS

*Saint-Emilion, Premier Grand Cru Classé « A »*

<i>Surface area</i>	27 hectares (66 acres)
<i>Location</i>	South-facing slope of Saint-Emilion, on the famous “foot of the slope”
<i>Soils</i>	Clay-limestone on the upper part; clay, sand and limestone as the slope goes down
<i>Density of plantation</i>	6,500 to 8,500 vines per hectare depending on the soil characteristics
<i>Grape composition</i>	53% Merlot, 46% Cabernet Franc, 1% Petit Verdot
<i>Average age of the vines</i>	38 years
<i>Pruning</i>	Mostly Double Guyot “Bordelaise”, adapted according to the age, vigour and structure of each vine, carefully respecting the flow of the sap.
<i>Winemaker and Œnologist</i>	Hubert de Boüard de Laforest
<i>Vinifications</i>	in oak and stainless steel vats for the Merlot, in concrete vats for the Cabernet Franc - A cold soak at 8°C for some vats, depending on the characteristics of the grapes, for 4 days to one week - Temperature of alcoholic fermentation up to 28°C - Post-fermentation maceration at 28 to 30°C, for 1 to 3 weeks
<i>Barrel-filling</i>	as the wine is run off the skins
<i>Ageing</i>	from 20 to 22 months - in new fine grain French oak barrels with medium char for the Merlot and a part for the Cabernet Franc; - in 30hl foudres for some of the Cabernet Franc, selected for the especially subtle character of its aromas

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*Total surface area* 49 hectares (121 acres)

*General Managers* Stéphanie de Boüard-Rivoal

*Winemaker and Œnologist* Hubert de Boüard de Laforest

*Technical Manager and Œnologist* Emmanuelle d'Aligny-Fulchi

