

ANGELUS



Saint-Émilion Grand Cru

<i>Surface area</i>	32 hectares (79 acres)
<i>Location</i>	South-facing slope of Saint-Émilion, on the famous “foot of the slope”
<i>Soils</i>	Clay-limestone
<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>	39 years
<i>Pruning</i>	Respectful of the flow of the sap, adapted to the vigour of the grape variety and to the soil-type
<i>Harvesting</i>	Picking date according to berry sampling for optimal ripeness
<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 skin
<i>Ageing</i>	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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<i>Totale surface area</i> <i>Winemaker and Oenologist</i>	131 ha (324 acres), including 62 hectares in Saint-Emilion Hubert de Bouïard de Laforest

