ANGELUS

VINTAGES

2014 - " L'INDIEN "

This great vintage started with a tricky spring and a difficult summer, but we were fiercely resolved not to give up and to read the vines and understand their needs. Then from 25th August onwards, day after day of lovely weather came along and our confidence returned. We took risks and waited to start harvesting. Finally October arrived, golden, warm and magnificent, enabling us to delay picking the old Merlot vines for a few days and wait for the Cabernet Franc grapes to ripen fully. This vintage has a very pure, elegant nose. The attack is clear, and the wine progressively gets bigger, reaching a very sophisticated balance between the magnificent quality of the tannins, substance, tension and freshness. There is 50% Cabernet Franc in the blend, which elevates the elegance of the wine's tannic structure and makes the finish complex and long.

Harvest : 2nd to 22nd October
Blend : 50 % Merlot, 50 % Cabernet Franc

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 : 28th September to 18th October
Blend : 62 % Merlot and 38 % Cabernet Franc
Drink : 2030 - 2035

2012 - " LE PREMIER "

The 2012 vintage had a tough start with a chaotic spring. Fortunately, July and August were perfect for good grape development. The nose is remarkably intense and the purity of its fruit aromas is amazing. The top quality Cabernet Franc grapes straighten out the wine's structure and provide a great accompaniment for the velvety, tender Merlot, while contributing elegance and precision to the whole.

Harvest : 8th to 19th October
Blend : 55 % Merlot, 45% Cabernet Franc
Drink : 2025 - 2045

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 : 19th September to 6th October
Blend : 60 % Merlot, 40 % Cabernet Franc
Drink : 2025 - 2040

2010 - " L'OPULENT "

This vintage provided clement weather for winegrowers: disease scarcely developed and a combination of sunny days and cool nights helped the development of refined polyphenols. This is a classic vintage, amazingly rich and outstandingly precise. It has a deep black colour, strong, pure aromas and an impressive, subtly expressed tannic structure. This lushness combined with its elegant freshness that comes mainly from the beautiful Cabernet Franc grapes, makes this magnificent vintage a very long-keeping wine.

Harvest : 28th September to 21st October
Blend : 55 % Merlot, 45% Cabernet Franc
Drink : 2030 - 2050

2009 - " LE BAROQUE "

This vintage benefitted from weather conditions that contributed to the production of perfectly ripe grapes. These wines are bright ink black. On the nose, the ripe fruit aromas are fresh, not jammy. Pure red cherries, raspberries, and blackberries. On the palate they display lovely concentration with substance, but are in no way heavy. Their silky tannins balance perfectly with their supple richness. These wines are powerfull and concentrated, but velvet smooth and subtle too.

Harvest : 25th September to14th October
Blend : 60 % Merlot, 40% Cabernet Franc
Drink : 2025 - 2045

2008 - " LE CLASSIQUE "

Since the vines were clean and disease-free, harvesting began late on 3rd October. Picking could really be carried out depending solely on the ripeness of each plot and only on fine days. The deep black Merlot with the Cabernet Franc that traditionally does so well at Angélus, produced outstandingly dense wines with thick, richly supple, round body. The aromas are reminiscent of black berries and plum as well as delicate mineral and flowery notes. Long and fresh on the palate, their concentration is expressed as a silky elegance.

Harvest : 3rd to 21st October
Blend : 58 % Merlot, 42 % Cabernet Franc
Drink : 2025 - 2035

2007 - " LE CHARME "

In July and August the vines were very closely monitored, depending on individual needs, to compensate for the poor weather conditions of the early summer. Very fine weather in September provided superb ripening conditions. Flavours and aromas developed and the tannins matured. On tasting the wines displayed very deep colour, lovely fruity aromas with mineral notes and fresh, silky texture. Long and pure on the finish.

Harvest : 25th September to 12th October
Blend : 62 % Merlot, 38 % Cabernet Franc
Drink : 2015 - 2030

2006 - " LE BORDELAIS "

After an early start to growth, weather conditions in August and at the beginning of September caused slow ripening, making it possible to focus on freshness and ensure long ageing. Since the grapes were disease-free and perfectly ripe, harvesting could be carried out with full attention to detail. These wines are dense with beautiful fruity aromas and delicate grilled hints. The wines are dense, well balanced and have very elegant freshness.

Harvest : 19th to 29th September
Blend : 62 % Merlot, 38 % Cabernet Franc
Drink : 2020 - 2035

2005 - " L'IMPÉTUEUX "

A unique year with an extremely high water deficit, but good temperatures for ripening. Grape quality was memorable, both in terms of being disease-free and their balance. What makes this vintage stand out is its harmonious balance of vigour and freshness, as well as its pure aromas.

Harvest : 16th September to 1st October
Blend : 62 % Merlot, 38 % Cabernet Franc
Drink : 2030 - 2050

2004 - " LE SAVOUREUX "

The quite worrying weather conditions at the outset, finally settled down at the end of August and became excellent until mid-October. Slow ripening brought out elegance in these wines. On tasting, they display an opaque robe and black fruit aromas. The tannins are beautifully round. The balance and freshness on the finish sum up all this vintage's elegance.

Harvest : 30th September to 14th October
Blend : 60 % Merlot, 40 % Cabernet Franc
Drink : 2025-2035

2003 - " L'ORIENTAL "

After a hot, sunny summer, the grapes were exceptionally rich with magnificent balance and completely free of disease. The wines display beautiful aromas of red and black berries, subtle hints of roasted coffee and a touch of freshness on the palate attributable to the Cabernet Franc grapes. With their silky tannins, they have a lovely balance between vigour and velvet smoothness, as well as a very long finish.

Harvest : 9th September to 3rd October
Blend : 50 % Merlot, 50 % Cabernet Franc
Drink : 2020 - 2035

2002 - " LA PRÉCISION "

Since the weather conditions this year were especially good for the Cabernet Franc vines, there is a large proportion of this variety in the final blend. The wines are shiny black with deep aromas of fruit, raspberry and blackcurrant and delicate spicy hints. On the palate, the ripe, pedigree tannins are magnificently balanced with the rich body, a marriage of vigour and elegance with impressive length.

Harvest : 20th September to 8th October
Blend : 45 % Merlot, 55 % Cabernet Franc
Drink : 2020 - 2030

2001 - " L'ÉLÉGANCE "

Made from perfectly ripe fruit, thanks to picking over a long spread-out period, the wines are subtle, appealing and dense. Their colour is deep with purple tints, which demonstrate their capability to live for years. They display aromas of black fruit, spice and tobacco. They are very nicely balanced on the palate; the first impressions are of velvet, then the mid-palate builds up an even structure. Hints of freshness dominate the finish, reminding us of the importance of the Cabernet Franc for its elegance and subtlety as well as giving the wines plenty of ageing potential.

Harvest : 21th September to 5th October
Blend : 60 % Merlot, 40 % Cabernet Franc
Drink : 2030 - 2035

2000 - " L'ÉQUILIBRE "

The dazzlingly fruity, creamy balanced Merlot were blended with the slightly generously-ripe Cabernet Franc. The wines have a purplish black robe and display aromas of blackberry, plum and blackcurrant as well as delicate hints of smoke and liquorice. They fill the mouth, are amazingly concentrated and have a magnificent tannic structure. The balance between acidity and lush richness produces a strong impression of freshness. These wines will keep for a very long time indeed.

Harvest : 14th to 27th September
Blend : 60 % Merlot, 40 % Cabernet Franc
Drink : 2035 - 2045

1999 - " L'INESPÉRÉ "

Made from fruit off old Merlot vines and selected plots of Cabernet Franc, these wines have a lovely robe with an intense dark purple colour. The nose is expressive with aromas of chocolate, plums and sour cherries. The attack is round and velvety, the wine is thick with a lovely discrete woodiness and very silky tannins. Elegant finish.

Harvest : 6th September to 16th October
Blend : 60 % Merlot, 40 % Cabernet Franc
Drink : 2020 - 2025

1998 - " LA SUBTILITÉ "

August was especially fine and made the grapes, which were rich and perfectly disease-free, very evenly ripe. The wines are very dark with a lovely aromatic range. Fruits such as plum and blackberry combine with hints of coffee, chocolate, a slight smokiness and the freshness of liquorice. Very intense on the palate with top quality, meticulous tannins characteristic of very great vintages.

Harvest : 28th September to 4th October
Blend : 60 % Merlot, 40 % Cabernet Franc
Drink : 2025 - 2030

1997 - " LA GOURMANDISE "

A cold episode during the vulnerable flowering period and a very drawn out colour change of the fruit led to very thorough selection in the vineyard in a year when yields were already very small. The careful work done made it possible to harvest nicely ripe grapes. The vintage expresses hints of leather, tobacco and candied prune. It is silky and elegant on the palate. Beautiful balance on the finish.

Harvest : 15th to 27th September
Blend : 60 % Merlot, 40 % Cabernet Franc
Drink : 2020

1996 - " LA GRANDEUR DU CABERNET FRANC "

A fairly irregular year in terms of weather with warm and cool periods alternating with dry and wet episodes. The Merlot grew to be rich and subtle, while the Cabernet Franc achieved exceptional density and fruitiness. The wines are full of colour and display aromas of blackcurrant liqueur and leather. On the palate, the wines are dense and big with nicely defined structure. This vintage shows the multi-layered complexity of the great classical years.

Harvest : 24th September to 4th October
Blend : 40 % Merlot, 60 % Cabernet Franc
Drink : 2030

1995 - " L'HARMONIE "

Thanks to good weather and controlled yields, the grapes were very ripe and contained great balance. The wines are full of colour, almost opaque. The first aromatic impressions are reminiscent of candied prune, blackcurrant jelly, spice and cedar. The very large proportion of Cabernet Franc contributes menthol-flavoured tannins packed with freshness, elegance and complexity. The wines are silky and fill the mouth. The finish is beautifully balanced, creamy and lasts for minutes, a sign that this vintage will be very long-keeping.

Harvest : 15th to 27th September
Blend : 50 % Merlot, 50 % Cabernet Franc
Drink : 2030

1994

After a lovely summer, harvesting took place in September, when the weather was a little unreliable. The high grape quality helped to make a keeping wine with very classical characteristics. With its intense black robe, the wine displays black fruit aromas combined with hints of cocoa. The mid-palate is distinctively lush and dense. The finish is multi-layered and firm, and contributes a lot of freshness and length to this very characteristic Saint-Emilion vintage.

Drink : 2025

1993

Hot sunny weather in August contributed to producing top quality grapes, but only in the earliest ripening parts of the vineyard and where thinning out and leaf removal had been exactingly carried out. Careful selection both in the vines and the winery increased the proportion of Merlot grapes in the main wine up to about 60%. The robe is intense and deeply coloured, while aromas of blackcurrant, blueberry and blackberry combine with the complexity of candied fruit. Lush on the palate, the wine is mouth-filling, while its nicely formed tannins are silky and delicate. The finish is long and persistent, developing smoked notes with a hint of leather.

Drink : 2025

1992

This vintage is quite distinctive at Angélus. Despite poor weather and thanks to intense efforts in the vineyard, good, ripe, disease-free grapes were finally harvested. The wines have an inky robe, the nose is complex and reminiscent of black fruit, liquorice and tobacco with hints of undergrowth. It is beautifully harmonious on the palate, mouth-filling and velvet smooth, ending up with a tight-knit tannic texture that is lovely and ripe and well-rounded. The whole displays delightful balance.

Drink : 2020

1991

The heavy frost in April led to a late, very small harvest. The wines have lovely colour and display a complex nose of ripe fruit and coffee mixed with hints of undergrowth. Supple in structure, but full and elegant.

Drink : 2020

1990

Magnificent weather in September made it possible to harvest each plot at the best possible time. The very high sugar and phenolic compound content of the grapes made for lush, exuberant wines. Aromas of blackberry and blackcurrant on the nose with smoky hints. Lush, mouth-filling and generous on the palate. Long, harmonious finish.

Drink : 2035

1989

This vintage began its growth cycle extremely early and resulted in exceptionally rich, ripe fruit. Harvesting took place three weeks earlier than average. The wines have intense colour and display an impressive aromatic palette on the nose with hints of spice, tobacco and liquorice. They are rich and lush as a result of a perfect match between vigour and balance.

Drink : 2035

1988

After a wet winter and spring, September was especially dry and contributed to the concentration of colour and tannins in the grapes. The skins were very thick. The wines have deep colour and combine breeding and elegance with a magnificent, chiselled tannic structure.

Drink : 2030

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