

CHATEAU ANGLUDET

AOC Margaux Red



OWNER/COMMUNE Famille Sichel / Cantenac

PITCH

Owned by the Sichel family since 1961, Angludet is situated at the heart of the prestigious appellation of Margaux and surrounded by Cru Classé properties. It is the responsibility of Benjamin Sichel, whose constant quest for quality is reflected in his policy of drastically limiting the yield of each vine plant and finding the natural balance of the entire vineyard, in order to get the best expression of this exceptional terroir in every glass. Angludet's wines enjoy a worldwide reputation for their elegance, aromatic finesse and their exceptional ageing potential.

BACKGROUND

Surrounded as it is by Grand Cru Classé properties, Château Angludet would almost certainly have been included in the famous 1855 Classification, had the property not been broken up as part of an inheritance settlement. In an act of faith (given the property's state of decay) and belief in Angludet's potential, the Sichel family bought the estate in 1961. Since then, the Sichels have worked tirelessly to restore and, indeed, improve the vineyard and cellars, giving Angludet back the reputation its exceptional terroir deserves.

SURFACE 32 ha

AVERAGE AGE OF VINES 25 ans

GRAPE VARIETIES 55% Cabernet Sauvignon, 35% Merlot, 10% Petit Verdot

TERROIR

Very poor soil. Mixture of gravel and medium sized pebbles with some sand.

WINEMAKING/MATURING

Traditional vinification is carried out in cement vats. Vatting lasts for between 20 and 30 days, depending on the vintage and, after the malolactic fermentation, the wines go into barrel (one-third renewed every year) and remain there for 12 months. The final selection of which wines will go to make the final blend for Château Angludet is made in the following February or March. The process of selection is strict (as only the best wines can be included) and is done by a series of tastings. Once the final blend has been done, the wine is fined with egg whites and very lightly filtered before bottling.

 **VINTAGE 2014**

 **Alc: 13.5 %**

TASTING NOTES

"The first impression, provided by its sombre hue, is one of richness: this wine breathes sunshine! It has a dense, unctuous appearance in the glass. The nose confirms this richness and density with a hint of timidity, but the deep fruitiness is there, revealing fine aromatic intensity. The palate is mouthfillingly complete, while the aromatic length in the structure displays remarkable balance: you do not endure the tannins, you taste them! An elegant texture develops from its soft, dark depths. Definitely a wine with huge potential." Benjamin Sichel – October 2016

AGEING

Cellared for at least 4-5 years, it will gain complexity and make a delightful accompaniment to an informal meal.

Blend

56% Cabernet Sauvignon - 33% Merlot - 11% Petit Verdot

BOTTLING

Bottled at the château

MEDALS & AWARDS

86-89 - Wine Spectator - Mars 2015
1* - Guide Hachette des Vins 2018