HOUSE OF TOWNEND

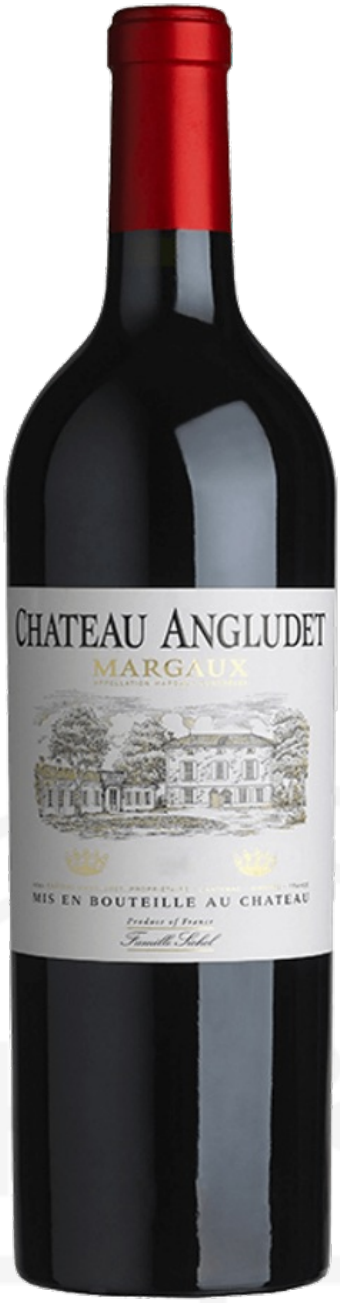
Château Angludet 2020

Price	£48.00
Code	DANG245

This property consistently produces wines of Classed Growth status. Owned by the Sichel family and managed since 1989 by Ben, the youngest of the Sichel brothers. The sandy and gravelly soil provides good natural drainage, which increases concentration in the fruit.

Tasting Notes:

We detect a subtle change in style this vintage at Angludet, maybe driven by the introduction of amphoras in the winemaking process. The bouquet is fresh and aromatic whilst the palate possesses a delectable expression, subtlety and purity of fruit. Sweet and succulent, the crunchy cassis fruits are supported by a wonderful tannin structure, with a note of cedar wood on the finish.



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Specification	
Vinification	Yields of 26 hl/ha, aged for 12 months in 70% barrels (30% new French oak) 30% amphoras Maceration time Merlot: 20-25 days Cabernet Sauvignon: 19-28 days Petit Verdot: 20-28 days Vinification Vinification in cement vats Alcoholic fermentation temperature at 26°C The wine went into barrel in December 2018 Malolactic fermentation in cement vats Ageing in barrels for 12 months (one-third renewed every year) Fined with egg whites and filtered very lightly before bottling
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2026 through to 2035
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	46% Cabernet Sauvignon, 42% Merlot, 12% Petit Verdot
Genres	Fine Wine, Practising Organic
Vintage	2020
Body	Rich, bold and robust
Producer	Château Angludet
Producer Overview	Owned by the Sichel family and managed since 1989 by Ben, the youngest of the Sichel brothers. This property is blessed with ideal conditions for producing splendidly consistent wines. The sandy and gravelly soil provides good natural drainage, which increases concentration in the fruit.
Closure Type	Cork
Food Matches	Delicious with rare roast beef with seasonal vegetables and yorkshire pudding.