

FAMILY WINE MERCHANTS SINCE 1906

Château Angludet 2020

 Price
 £50.99

 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 |
| Size | 75cl |
| Drinking Window | Drink from 2026 through to 2035 |
| Country | France |
| Region | Bordeaux |
| Area | Margaux |
| Туре | Red Wine |
| Grape Mix | 46% Cabernet Sauvignon, 42% Merlot, 12% Petit Verdot |
| Genres | 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. |
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