



HOUSE OF TOWNEND

Château Angludet 2021, Margaux

Price	£42.00
Code	DANG250

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:

This is an impressive Angludet, with less Merlot and more Petit Verdot than usual. The resulting wine offers a bouquet that is soft, ripe and alluring with notes of blackcurrant and fresh black cherries. The palate is succulent and plush with a sweet underbelly of ripe cassis and a smattering of liquorice, the tannins are subtle and there is an appealing freshness giving excellent balance. This is a charming wine that oozes style and finesse.





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Specification	
Vinification	Yield in 2021 was 26hl/ha. Aged for 12 months in 50% barrels (30% new French oak) 50% 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) Finned with egg whites and filtered very lightly before bottling
ABV	13%
Size	75cl
Drinking Window	Drink from 2026 through to 2034
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	53% Cabernet Sauvignon, 23% Merlot, 22% Petit Verdot
Genres	Biodynamic, Fine Wine, Practising Organic
Vintage	2021
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.