



HOUSE OF TOWNEND

Château Angludet 2024, Margaux 6 x 75cl

Price £120.00
Code ANGL001

Farmed biodynamically and consistently delivering wines of Classed Growth quality, Château Angludet stands as a testament to excellence in Margaux. Owned by the Sichel family and managed since 1989 by Ben Sichel, the youngest of the brothers, this estate continues to produce exceptional wines year after year.



Tasting Notes:

This is a ripe, expressive, and elegant Margaux, capturing the quintessential fruit profile and stature that Ben Sichel strives for in his wines. The colour is a deep purple, with a medium intensity. On the palate, the wine is laced with ripe blackcurrant, red cherry, and a beautifully integrated spice note, which complements its vibrant freshness and elegant tannin structure. The finish is a harmonious blend of bittersweet chocolate and subtle vanilla oak.



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Specification	
Vinification	In 2024, the difference between picking dates was vital, to benefit from warm sunshine after the late September rain. In 2024, Ben Sichel waited, and the result is impressive. 40% of the blend will be aged in 700 litre clay amphorae, with the remainder aged in oak barriques, 35% of which are new.
Size	6 x 75cl
Drinking Window	Drink from 2030 through to 2037
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	59% Cabernet Sauvignon, 40% Merlot, 1% Petit Verdot
Genres	Biodynamic, En Primeur, Fine Wine
Vintage	2024
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.