Château Angludet 2025, Margaux 6x75cl

Price	£120.00
Code	ANGL010

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:

A vibrant, ripe and spicy bouquet is complemented by a wonderful whiff of raspberry freshness. The palate is ripe and voluptuous with a wonderful streak of pure blackcurrant fruit, often associated with amphora élevage, the tannins are super suave and there is also a great energy in the wine. A wonderful, generous Angludet!

HOUSE OF TOWNEND

Specification	
Vinification	Harvest 8th – 24th September. Yield 20hl/ha. They intended to begin harvesting in early September but chose to delay, allowing the fruit to benefit from the forecasted rains and regain a touch of freshness. And what a great call! The Petit Verdot berries were exceptionally small, as were those of the Merlot, both affected by the intense summer heat. As a result, there is a higher proportion of Cabernet Sauvignon in the 2025 blend. 30% of the blend is aged in 700 litre clay amphorae with the remainder aged in oak barriques, 30% of which are new. Alc 13.5%.
Size	6x75cl
Drinking Window	Drink from 2031 through to 2040
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	55% Cabernet Sauvignon, 38% Merlot, 7% Petit Verdot
Genres	Biodynamic, En Primeur, Fine Wine
Vintage	2025
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