



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Angludet 2019

Price £50.99
Code DANG240

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:

A delicious, fruit packed bouquet showing ripe black cherry aromas. Beautifully balanced, there is a delicious rich fruit content with rich cassis and overtones of kirsch. The structure is firm and tight which will enable long ageing, and there is a fine purity and fresh balance which provides a beautiful illustration of the Angludet style.





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Specification	
Vinification	Average yield 49 HL per hectare, aged for 12 months in 50% barrels (30% new French oak) 50% clay amphoras which preserve the purity of the fruit. Maceration time for the hand picked Merlot: 20-25 days with the Cabernet Sauvignon: 19-28 days and the Petit Verdot: 20-28 days. Vinification in cement vats with 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 2027 through to 2035
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	45% Cabernet Sauvignon, 43% Merlot, 12% Petit Verdot
Genres	Practising Organic
Vintage	2019
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.