



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Angludet 2023, Margaux 6 x 75cl

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<b>Price</b>	£144.00
<b>Code</b>	DANG260

This property, that is farmed biodynamically, 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.



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### Tasting Notes:

Now farmed biodynamically, Angludet is producing great wine year on year. Dark and dense in colour, the bouquet is aromatic and forward with an emphasis on raspberry freshness. A solid core of sweet red and black fruits on the initial palate, energised by a delicious freshness. There is elegance here, with pure and precise tannins that support the sweet creamy fruit, interlaced with violet and a hint of vanilla oak. Spicy throughout, this is a polished and vibrant wine that brilliantly reflects the Margaux appellation.

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Specification	
<b>Vinification</b>	Harvest dates 12th September - 28th September. Yields of 20hl/ha. Vinification in concrete vats. Aged for 12 months in 60% barrels (35% new French oak) 40% amphoras Ph: 3.8 - Alcohol: 13.7%
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2030 through to 2040
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Margaux
<b>Type</b>	Red Wine
<b>Grape Mix</b>	43% Cabernet Sauvignon, 40% Merlot, 17% Petit Verdot
<b>Genres</b>	Biodynamic, En Primeur, Fine Wine
<b>Vintage</b>	2023
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Angludet
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Delicious with rare roast beef with seasonal vegetables and yorkshire pudding.