

# CHATEAU ANGLUDET

## AOC Margaux Red



**OWNER/COMMUNE** Famille Sichel / Cantenac

### PITCH

Owned by the Sichel family since 1961, Angludet is situated at the heart of the prestigious appellation of Margaux and surrounded by Cru Classé properties. It is the responsibility of Benjamin Sichel, whose constant quest for quality is reflected in his policy of drastically limiting the yield of each vine plant and finding the natural balance of the entire vineyard, in order to get the best expression of this exceptional terroir in every glass. Angludet's wines enjoy a worldwide reputation for their elegance, aromatic finesse and their exceptional ageing potential.

### BACKGROUND

Surrounded as it is by Grand Cru Classé properties, Château Angludet would almost certainly have been included in the famous 1855 Classification, had the property not been broken up as part of an inheritance settlement. In an act of faith (given the property's state of decay) and belief in Angludet's potential, the Sichel family bought the estate in 1961. Since then, the Sichels have worked tirelessly to restore and, indeed, improve the vineyard and cellars, giving Angludet back the reputation its exceptional terroir deserves.

**SURFACE** 32 ha

**AVERAGE AGE OF VINES** 25 ans

**GRAPE VARIETIES** 55% Cabernet Sauvignon, 35% Merlot, 10% Petit Verdot

### TERROIR

Very poor soil. Mixture of gravel and medium sized pebbles with some sand.

### WINEMAKING/MATURING

Traditional vinification is carried out in cement vats. Vatting lasts for between 20 and 30 days, depending on the vintage and, after the malolactic fermentation, the wines go into barrel (one-third renewed every year) and remain there for 12 months. The final selection of which wines will go to make the final blend for Château Angludet is made in the following February or March. The process of selection is strict (as only the best wines can be included) and is done by a series of tastings. Once the final blend has been done, the wine is fined with egg whites and very lightly filtered before bottling.

► VINTAGE 2013

► Alc: 13% vol

### TASTING NOTES

A tantalising deep ruby hue with dark purple tints! The nose bespeaks youth and combines fresh fruit, blackcurrant and redcurrant, with notes of mild spice. The palate is just as beguiling, nicely but not overly structured and perfectly balanced with extract imparting the texture, depth and elegance typical of any great Margaux! Just the right amount of noble, perfectly smooth tannin underpins a plump palate which is both aromatic and fresh. An outstanding achievement in a difficult, much disparaged vintage.

### AGEING

Will need about three years for its true depth and aromas to come to the fore, after which the typical expression of its "terroir" will go on developing for the next ten years.

### Blend

32% Merlot - 56% Cabernet Sauvignon - 12% Petit Verdot

### BOTTLING

Bottled at the château

### MEDALS & AWARDS

16/20 - Sélection BETTANE DESSEAUVE - Primeurs 2013