

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.

WEBSITE <http://www.chateau-angludet.fr>



VINTAGE 2015 :

TASTING NOTES Beautiful, deeply coloured wine. The initially discreet bouquet opens gradually and quietly to offer a complete array of aromas ranging from notes of cassis, blackberry and spices to violet with a very elegant hint of oak. The hallmarks of the terroir are definitely present on the palate in the elegant, still young tannins, balanced flavours and fine texture. A wine still in the early days of great ageing potential. Once again, this cru is shaking up the hierarchy of the Margaux grands crus.

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.

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BOTTLING

Bottled at the château

FINAL BLEND

40% Merlot - 50% Cabernet Sauvignon - 10% Petit Verdot