Wijnfiche

Château Angludet - 37,5 cl | Margaux France (MARGAUX) — 2022

Domain

Ch. Angludet

Dating back to the 12th century, Château Angludet is one of the oldest estates in the Médoc and has been the residence of the Sichel family since 1961. The estate covers 80 hectares, of which 34 hectares are planted with vines, in the prestigious Margaux appellation, one of the most renowned appellations of the Médoc. The wines of Château Angludet are celebrated for their elegance, finesse, supple texture and refined fruit aromas. The vines, with an average age of 25 years, are planted on naturally poor, sandy gravel soils. The vineyard is composed of 55% Cabernet Sauvignon, which provides structure and ageing potential; 35% Merlot, contributing roundness and charm; and 5% Petit Verdot, sourced from the oldest part of the vineyard, enhancing the wine's complexity, finesse and distinctive character. The average yield is 45 hl/ha.

Vinification

Each year, the estate re-evaluates and refines its winemaking approach, adapting the vinification process to the climatic conditions of the vintage and the state of the vineyard. Vinification takes place in concrete vats. After malolactic fermentation, the wine is aged for 12 months in French oak barrels, one-third of which are new. Once maturation is complete, the finest vats are selected and blended to produce the Grand Vin. The remaining lots are bottled as La Dame d'Angludet, the estate's second wine.

Taste

A beautiful, deep dark colour and a rich, round, and generous bouquet. The nose is ripe and elegant, with delicate floral notes complemented by the richness of blackberries and juicy red berries. On the palate, the wine displays remarkable concentration and a dense structure, allowing Château Angludet to evolve beautifully over the next six to eight years, when it will reveal its full complexity. If enjoyed at a younger age, we recommend opening the bottle well in advance or decanting the wine before serving.

Food pairing

Meat - red | Game | Spiced dishes | Cheese

General information

Type: Red wine

Grape varieties: Merlot (47%), Cabernet Sauvignon (40%), Petit Verdot (13%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Smooth juicy

