

Château Angludet – MAGNUM | Margaux France (MARGAUX) – 2020

Vinification

At harvest time, the grapes are picked by hand, with the greatest care. A manual selective sorting is carried out before the rise in vat of the grapes, the precision and the rigor must be accomplished throughout the chain of transformation. The grapes are processed in concrete vats which, by virtue of their thermal inertia, allow a gentle and gradual change in temperatures in order to best preserve the natural aromas of the grapes. Each step aims to express the elegance, delicacy and personality of each vintage. The wine matures over 12 months, half in barrels (30% new barrels in French oak each year) and half in terracotta amphorae.

Taste

Pronounced aromas of purple flowers on the nose, intertwined with vanilla and black fruits. The same aromas caress the tongue along with notes of fresh strawberries. A balanced and easily enjoyed Margaux with a refined interplay between freshness and power.

Food pairing

Cheese - hard | Roast | Game | Spiced dishes

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (46%), Merlot (42%), Petit Verdot (12%)

Viticulture: Biodynamic

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Smooth juicy

