

La Dame d'Angludet – Sec. Vin du Château Angludet | Margaux France (MARGAUX) – 2019

Vinification

12 month of ageing 50% barrels (30% new french oak) 50% amphorae. Amphorae enable the microoxygenation of wine to be done gently and gradually ; it is quite similar to barrel, but without imparting tannins and woody aromas. Maturation in amphorae contributes to preserving purity, clarity and aromatic delicacy, which can be erased by maturation in barrels if it is too intense or too lengthy. Following very low quantity harvest in 2017 and 2018, our stock of barrels was reduced considerably. After some very decisive trials carried out in 2018 with four amphorae, Benjamin Sichel decided to switch over half of the maturation to amphorae as of 2019.

Taste

Finesse, elegance and complexity are the watchwords of 2019. We find the expression of the terroir that we look for each year in Angludet. Beautifully balanced, combining purity and structure, the wine displays great capacity to age well for a great number of years. The 2019 is a beautiful illustration of the Angludet style : generous and gourmand.

Food pairing

Lamb | Game - deer | Cheese | Pork cheek | Lamb - Steak

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (50%), Merlot (40%), Petit Verdot (10%)

Viticulture: Biodynamic

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

