Wijnfiche

La Dame d'Angludet - Sec. Vin du Château Angludet | Margaux France — 2021

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

The fermentation is temperature controlled and the wine is macerated for 20 to 30 days. The wine is aged for 6 to 12 months in oak barrels, of which 25 to 35% new barrels every year. Racking (removal of the yeasts) is done every 3 months, after which the wine is finally filtered and bottled.

Taste

This wine has a deep, dark red color and a beautiful, intense nose of ripe fruit with some light spiciness. In the fairly long aftertaste one tastes the same aromas as in the nose and a light oak touch is released. It is a balanced wine that is consumed faster than its big brother.

Food pairing

Pork | Meat - grilled | Lamb | Steak | Cheese - soft | Game - deer | Pork cheek

General information

Type: Red wine

Grape varieties: Merlot, Cabernet Sauvignon, Petit Verdot

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Smooth juicy

