



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Château Angludet 2022, Margaux

<b>Price</b>	£54.00
<b>Code</b>	DANG255

This property consistently produces wines of Classed Growth status. Owned by the Sichel family and managed since 1989 by Ben, the youngest of the Sichel brothers. The sandy and gravelly soil provides good natural drainage, which increases concentration in the fruit.

### Tasting Notes:

Now farmed biodynamically, Angludet is on top form with a superb wine produced this vintage. The berries were extremely small and dense which yielded only 26hl/ha. It is the first vintage that Merlot is the dominant varietal. Intense blackberry aromas dominate the bouquet with a beautiful fragrant freshness. The palate is seamless with rich, ripe plum fruits, succulent cassis and an inky intensity and creamy mouthfeel. The tannin structure is beautifully crafted and there is a touch of cedar on the finish which is long and lingering. An excellent wine that oozes style and finesse.





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Specification	
Vinification	Yields of 26hl/ha. Aged for 12 months in 65% barrels (30% new French oak) 35% amphoras Maceration time Merlot: 20-25 days Cabernet Sauvignon: 19-28 days Petit Verdot: 20-28 days Vinification Vinification in cement vats Alcoholic fermentation temperature at 26°C The wine went into barrel in December 2018 Malolactic fermentation in cement vats Ageing in barrels for 12 months (one-third renewed every year) Fined with egg whites and filtered very lightly before bottling
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2030 through to 2042
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	47% Merlot, 40% Cabernet Sauvignon, 13% Petit Verdot
Genres	Biodynamic, Fine Wine
Vintage	2022
Body	Rich, bold and robust
Producer	Château Angludet
Producer Overview	Owned by the Sichel family and managed since 1989 by Ben, the youngest of the Sichel brothers. This property is blessed with ideal conditions for producing splendidly consistent wines. The sandy and gravelly soil provides good natural drainage, which increases concentration in the fruit.
Closure Type	Cork
Food Matches	Delicious with rare roast beef with seasonal vegetables and yorkshire pudding.