

## La Dame d'Angludet 2019

*La Dame d'Angludet is a distinguished wine from the renowned Margaux appellation, celebrated for its refined expression of terroir and tradition. The 2019 vintage showcases the estate's unwavering dedication to quality, offering a blend that is both elegant and complex, true to the character of Margaux. This wine captures the essence of the region's exceptional viticulture, promising a memorable experience for wine enthusiasts.*



### General Information

- **Producer:** Château Angludet
- **Appellation:** Margaux, Bordeaux, France
- **Varietal Composition:** 50% Cabernet Sauvignon, 40% Merlot, 10% Petit Verdot
- **Vintage:** 2019
- **Alcohol Content:** 13%
- **Volume:** 750ml



### Vineyard and Terroir

- **Location:** Château Angludet, Margaux, Bordeaux, France
- **Soil Type:** Gravelly soils typical of the Margaux region, offering excellent drainage and contributing to the finesse and elegance of the wines.
- **Viticulture Practices:** Biodynamic agriculture (in the process of certification), focusing on developing a diverse ecosystem within the



### Winemaking

- **Harvest:** The grapes were harvested from September 17th to October 17th, 2019, ensuring full ripeness and complexity.
- **Vinification:** Fermentation occurred in concrete vats at controlled temperatures (28°-30°C) to preserve the purity and characteristics of each varietal.
- **Aging:** The wine was aged for 12 months, with 50% in French oak barrels (30% new) and 50% in amphorae, maintaining clarity and aromatic delicacy.



### Tasting Notes

- **Appearance:** Deep ruby color with brilliant clarity.
- **Aroma:** A complex bouquet with notes of red and black fruits, subtle hints of spice, and an underlying minerality.
- **Palate:** The wine is beautifully balanced, combining purity and structure with a silky texture. Flavors of ripe berries are complemented by fine tannins and a fresh acidity, leading to a long, elegant finish.
- **Finish:** Long and refined, with lingering notes of fruit and a touch of spice, reflecting the wine's aging potential.



### Food Pairing

- **Recommended Pairings:** Ideal with grilled lamb chops, duck breast, or venison. It also pairs beautifully with mushroom-based dishes and hard cheeses like Comté or aged Gouda.



### Sustainable Practices and Certifications

- Biodynamic practices in the process of certification, emphasizing the health of the vineyard ecosystem.



### Awards and Recognition

- Château Angludet's 2019 vintage has been praised for its finesse, elegance, and aging potential, consistently receiving high ratings from wine critics.
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### **Producer's Notes**

La Dame d'Angludet 2019 is a testament to the estate's commitment to biodynamic viticulture, offering a wine that is both complex and elegant. The 2019 vintage, marked by careful selection and innovative aging in both barrels and amphorae, brings out the purity and clarity of the fruit. This blend of Merlot, Cabernet Sauvignon, and Petit Verdot showcases the terroir's finesse and the wine's remarkable aging potential, staying true to the distinctive style of Angludet.