

## Château Angludet 2019

*Château Angludet is a prestigious estate within the celebrated Margaux appellation, known for its deep commitment to tradition and terroir. The 2019 vintage exemplifies the estate's pursuit of excellence, offering a blend that is both sophisticated and harmonious, embodying the true spirit of Margaux. This wine reflects the exceptional craftsmanship and rich heritage of the region, delivering a distinguished experience for connoisseurs and wine lovers alike.*



### General Information

- **Producer:** Château Angludet
- **Appellation:** Margaux, Bordeaux, France
- **Varietal Composition:** 45% Cabernet Sauvignon, 43% Merlot, 12% Petit Verdot
- **Vintage:** 2019
- **Alcohol Content:** 13.5%
- **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**

Château Angludet 2019 is a fine example of the estate's dedication to biodynamic viticulture, showcasing a harmonious blend of Merlot, Cabernet Sauvignon, and Petit Verdot. This vintage benefits from a meticulous aging process, with half matured in amphorae to preserve the purity and clarity of the wine. The 2019 vintage is marked by its finesse, elegance, and complexity, offering a beautifully balanced wine that captures the true essence of Angludet's terroir. With its generous and gourmand character, this wine promises exceptional aging potential.