

# LA RESERVE D'ANGLUDET

## AOC Margaux Red



**OWNER/COMMUNE** Famille SICHEL / Cantenac

### PITCH

La Réserve d'Angludet is the new name that we have given to the second wine from Château Angludet. While it is true that the vines are young, the stock available today is of much better quality than previously. This makes for more "efficient" vine plants which are able to yield fruit more rapidly. This is why today more than ever, La Réserve d'Angludet offers the best quality for price in the entire Margaux appellation, offering dazzling aromatic expression and gentle extract, which is sustained yet delicate.

### BACKGROUND

La Réserve d'Angludet is the second wine of the Château d'Angludet. It comes from the same 34 Ha of vines that counts Angludet's vineyard. There are no main differences in the way the vines are cultivated and the vinification methods between Angludet and Reserve d'Angludet. The distinction between the wine which will make the Château Angludet and La Réserve d'Angludet is only done after the harvest. A series of thorough tasting carried out by Ben Sichel determines the final distinction.

**SURFACE** 32 Ha

**AVERAGE AGE OF VINES** 25 years

**GRAPE VARIETIES** Cabernet Sauvignon, Merlot, Petit Verdot

### TERROIR

Very poor soil. Mixture of gravel and medium sized pebbles with some sand.

### WINEMAKING/MATURING

Fermentation is in temperature controlled vats and the wine is macerated for 20 to 30 days. Ageing in barrel (20% new each year) lasts for 6 to 12 months, depending on the vintage. During this time, it is racked every 3 to 4 months and fined with egg white before being bottled.

**VINTAGE 2016**

**Alc: 13%**

### TASTING NOTES

The result of a legendary year, this wine is the expression of its exceptional terroir – elegant and charming! Deeply coloured, still deep purple at rim, with a richly layered bouquet that marries jammy fruit – blackcurrant and blackberry – with the toasty, vanilla notes of the barrel. The dense, warming palate is refined throughout, with an elegant tannic structure resulting from its distinguished terroir, as well as from a perfectly controlled winemaking process.

### AGEING

Ready for drinking from 2019; a great match for a fine cut of grilled meat or a well-garnished cheese board, but whatever the case over any informal meal.

### Blend

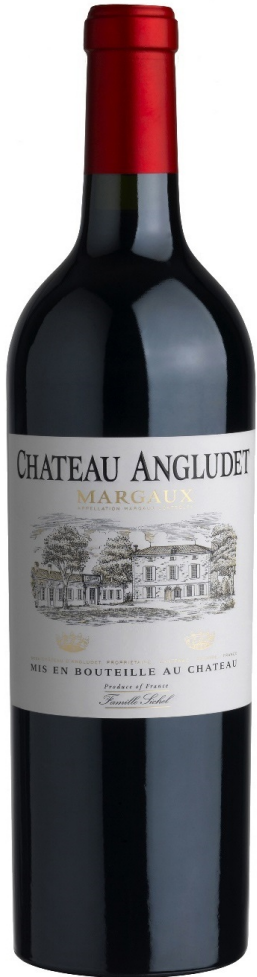
45% Cabernet Sauvignon - 45% Merlot - 10% Petit Verdot

### BOTTLING

Bottled at the property

# CHATEAU ANGLUDET

## AOC Margaux Red



**OWNER/COMMUNE** Famille Sichel / Cantenac

### PITCH

Owned by the Sichel family since 1961, Angludet is situated at the heart of the prestigious appellation of Margaux and surrounded by Cru Classé properties. It is the responsibility of Benjamin Sichel, whose constant quest for quality is reflected in his policy of drastically limiting the yield of each vine plant and finding the natural balance of the entire vineyard, in order to get the best expression of this exceptional terroir in every glass. Angludet's wines enjoy a worldwide reputation for their elegance, aromatic finesse and their exceptional ageing potential.

### BACKGROUND

Surrounded as it is by Grand Cru Classé properties, Château Angludet would almost certainly have been included in the famous 1855 Classification, had the property not been broken up as part of an inheritance settlement. In an act of faith (given the property's state of decay) and belief in Angludet's potential, the Sichel family bought the estate in 1961. Since then, the Sichels have worked tirelessly to restore and, indeed, improve the vineyard and cellars, giving Angludet back the reputation its exceptional terroir deserves.

**SURFACE** 32 ha

**AVERAGE AGE OF VINES** 25 ans

**GRAPE VARIETIES** 55% Cabernet Sauvignon, 35% Merlot, 10% Petit Verdot

### TERROIR

Very poor soil. Mixture of gravel and medium sized pebbles with some sand.

### WINEMAKING/MATURING

Traditional vinification is carried out in cement vats. Vatting lasts for between 20 and 30 days, depending on the vintage and, after the malolactic fermentation, the wines go into barrel (one-third renewed every year) and remain there for 12 months. The final selection of which wines will go to make the final blend for Château Angludet is made in the following February or March. The process of selection is strict (as only the best wines can be included) and is done by a series of tastings. Once the final blend has been done, the wine is fined with egg whites and very lightly filtered before bottling.

**VINTAGE 2018**

**Alc: 13%**

### TASTING NOTES

The deep colour of this wine is the portent of its intensity. The nose is tantalisingly fruity and full of promise. The cassis and blackberry aromas make this a taut wine on the whole, but pervaded by a certain softness. The palate is rounded and creamy, with velvety tannins, ripe fruit and a refreshing touch of acidity that creates a balanced whole, as well as delicate spices which evolve on the palate and lend unique character to this vintage. The finish is long and light as air. The hot late-August weather helped concentrate the grapes after the springtime rains, imparting finesse and rare elegance.

### AGEING

Will need about three years for its true depth and aromas to come to the fore, after which the typical expression of its "terroir" will go on developing for the next ten years.

### Blend

Merlot 38% - Cabernet Sauvignon 50% - Petit Verdot 12%

### BOTTLING

Bottled at the château