

LA DAME D'ANGLUDET 2019

Harvest :

Merlot : 17th to 27th
September
Cabernet Sauvignon : 7th to
17th October Petit Verdot :
12th and 13th October

Viticultural method :

Biodynamic (in the process of
certification)

Biodynamic agriculture aims to develop, in its greatest diversity, vegetal, animal, microbial and bacteriological life. The complementarity of as many organisms as possible encourages an increase in the complexity and intricacy of sensations felt when tasting wine. What we seek is to make wines that exhilarate and respond to our senses, with which tasting become an exchange. Biodynamic growing methods lead the vines to build up their own defence to ward off attacks from fungus, parasites and even climate extremes.

Production area :

30 hectares

Yield : 49 hL/ha

Vinification :

Concrete vats T° AF : 28°-30°

Analysis :

Alcohol : 13,5 % pH : 3.68



Ageing :

12 month of ageing
50% barrels (30% new french oak)
50% amphorae

Amphorae enable the micro-oxygenation of wine to be done gently and gradually ; it is quite similar to barrel, but without imparting tannins and woody aromas. Maturation in amphorae contributes to preserving purity, clarity and aromatic delicacy, which can be erased by maturation in barrels if it is too intense or too lengthy. Following very low quantity harvest in 2017 and 2018, our stock of barrels was reduced considerably. After some very decisive trials carried out in 2018 with four amphorae, Benjamin Sichel decided to switch over half of the maturation to amphorae as of 2019.

Blend :

Merlot : 40%
Cabernet Sauvignon : 50%
Petit Verdot : 10%

Tasting note :

Finesse, elegance and complexity are the watchwords of 2019. We find the expression of the terroir that we look for each year in Angludet. Beautifully balanced, combining purity and structure, the wine displays great capacity to age well for a great number of years. The 2019 is a beautiful illustration of the Angludet style : generous and gourmand.