CHÂTEAU ANGLUDET 2019

After two very cool periods on April 14th and 15th and then on May 5th and 6th, followed a period of very hot weather with temperatures reaching 43°C on August 18th. Cool nights and some welcome rain allowed for optimal maturity of the berries bringing depth and matter.

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: 43%

Cabernet Sauvignon: 45%

Petit Verdot: 12%

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.