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# Chateau d'Angludet

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Introduction: Owned by the Sichel family since 1961, Angludet is situated at the heart of the prestigious appellation of Margaux and surrounded by Cru Classe 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. Surrounded as it is by Grand Cru Classe properties, Chateau d'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 the 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.

Vineyard: Commune: Cantenac Oenologist: Benjamin Sichel Surface: 32 Ha Grape Varieties: Cabernet Sauvignon, Merlot, Petit Verdot Average age of the vines: 25 years Density: 6,666 vines per hectare Terroir: Very poor soil. Mixture of gravel and medium sized pebbles with some sand. Vicinity: Chateau Giscours 3rd Growth - Chateau Brance Cantenac 3rd Growth Characteristics Bottling: Bottled at the Chateau Packaging: Stamped wooden cases Ageing of the wine: 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 Chateau d'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. Alc: 13.5 % Vol Final blend: 53% Cabernet Sauvignon, 42% Merlot, 5% Petit Verdot Volume bottled: 90,000 bottles Date of bottling: End July 2006 Vintage information: 2004 was a classic Bordeaux vintage. Although winter rainfall was lower than usual, there was very little resulting vine stress from lack of water. In fact, Mother Nature ensured very generous fruit set and a superb flowering period, which meant a good deal of thinning out had to take place in the vineyard to ensure the grapes would ripen fully and evenly. The weather in September and October was exceptionally good and rewarded those growers who had to work hard in the vineyard earlier in the year! Tasting notes: The 2004 vintage is dense ruby in colour with black tints. The nose displays a palate of aromas ranging from black fruits (blackberry, black berry) to vanilla on base of spices. The full, fruity attack reveals a palate with elegant, beautifully rounded tannins. This wine reflects all the nobility and finesse of this outstanding terroir - a great Margaux 2004 which will be even greater in four to five years. Accolades: 89/100 WINE ADVOCATE ROBERT PARKER, 89/100 WINE SPECTATOR, 3/5 DECANTER, 16/20 Jancis Robinson Serving Temperature: 17-18 Side dish: Enjoy with red meat, game, lightly spiced dishes and cheese. Serving suggestions: Fine dining. Ageing: 20 years.