

# CHATEAU LANGLET 2018

## AOP Graves Rouge

### ~ Background ~

Located in the Cabanac-Villagrains commune, within the canton of La Brède, Château Langlet is one of the oldest vineyards of the Graves region. It was noted in the 1868 edition of "Bordeaux et Ses Vins", published by Féret, for both its red and white graves wines.

Château Langlet is owned by the Kressman family, owners of the renowned Château Latour-Martillac in Pessac Léognan. The same winemaking team of Latour-Martillac is in charge of Château Langlet.

This is a boutique property with a planted surface of 5.1 hectares. The estate employs traditional cultivation and vinification methods to produce outstanding, reasonably priced wines that still unknown in North America.

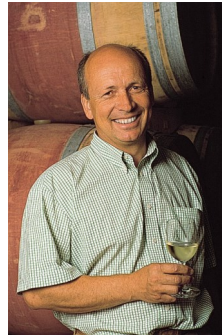
Château Langlet has 55 hectares of certified PEFC (Program For the Endorsement of Forest Certification) forest. This standard promotes a balance between the environmental, societal and economic dimensions of the forest through guarantees of sustainable practices.

In 2020 the estate was certified HEV (High Environmental Value) at the third scale.



### ~ Viticulture ~

- 80% Merlot and 20% Cabernet Sauvignon planted.
- The vineyards boast a terroir of deep gravels dating from the Pliocene epoch of the Tertiary Period (the first appearance of plants and animals).
- Planted surface of 7 hectares for the red wine.
- The vines have a magnificent exposure, on the summit of a small hill of deeply entrenched gravels.
- Average vine age 25 years.
- Density of 5500 vines per hectare.
- Yield of 43 hl per hectare.
- Sustainable agricultural philosophy embraced.
- Debudding, leaf thinning and green harvest to produce the best possible grapes.
- Manual and mechanical harvest.
- 54,500 bottles produced.
- Harvest dates: from September 25th to 26th for Merlot, from October 9th to 10th for Cabernet Sauvignon.



### ~Winemaking ~

- **Blend: 75% Merlot and 25% Cabernet Sauvignon.**
- Traditional winemaking methods to bring out the best of Château Langlet's rich terroir.
- Grapes sorted manually.
- Vinification by parcel.
- Thermo-regulated stainless steel vats.
- 2 pump overs per day.
- Malolactic fermentation in barrels for 20% of the wine.
- Aged 12 months in French oak barrels. 20% new oak.
- No filtering. Fining.
- As production is limited, this is an excellent wine to reserve for privileged restaurant and off-premise clients.



### ~Tasting Notes~

*The color is garnet, relatively strong, with purple reflections. The nose is elegant, with aromas of red and black fruits, with a slightly toasted touch. The attack is supple and fresh, marked by a nice fruitiness and a particularly pleasant sweetness. The tannins are elegant and racy.*



**90 Points.** A ripe, rich and smoothly textured wine, this has density and powerful, jammy black fruits. Full tannins suggest there is aging potential brought out by spice from wood aging. Drink from 2022.