

CHATEAU LANGLET 2019

AOP Graves Rouge

~ Background ~

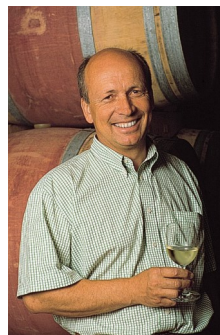
Located in the Cabanac-Villagrains commune, within the canton of La Brède, Château Langlet is one of the oldest vineyards of the Graves region. It was noted in the 1868 edition of "Bordeaux et Ses Vins", published by Féret, for both its red and white graves wines.

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 9.16 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 20 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.
- 35,000 bottles produced.
- Harvest dates: September 18th for Merlot, September 26th for Cabernet Sauvignon.



~Winemaking ~

- **Blend: 64% Merlot and 36% 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 wine has a brilliant garnet color with purple reflections. The nose expresses aromas of red and black fruits, to which are added small smoky notes. The mouth is fresh, ample and fruity. The tannins develop in a refined way and with character.



91 Points. This is a solid Graves with berry, tobacco and walnut character. Medium-bodied with firm tannins and a fresh finish. Give it two or three years to soften.



91 Points. Langlet, in the 1868 Féret wine guide, is now owned by the Kressmann family. This wine's stalky black fruits are still young and show a potential of polished, ripe berry flavors and good acidity. It should be ready from 2024.