



Tristan Kressmann, owner

CHATEAU LANGLET 2020 AOP Graves

— 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 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 —

- 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.

— Winemaking —

- **Blend: 64% Merlot and 36% Cabernet Sauvignon.**
- Traditional winemaking methods to bring out the best of Château Langlet’s rich terroir.
- Thermo-regulated stainless steel vats and 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.

