

CHATEAU LANGLET 2018

Appellation Graves Blanc

~ Background ~

Located in the Cabanac-Villagrains commune, within the La Brède canton, Château Langlet is one of the oldest vineyards of the Graves region. It was first mentioned in wine literature over 140 years ago, in the 1868 edition of "Bordeaux et Ses Vins", published by Féret, for both its red and white wines.

Château Langlet was purchased in 1999 by the Kressman family, owners of the renowned Château Latour-Martillac in Pessac Léognan. A boutique property with a planted surface of 5.1 hectares, Château Langlet employs traditional cultivation and vinification methods to produce excellent wines. The late Professor Denis Dubourdieu was the wine consultant who made this wine. Professor Dubourdieu was famous worldwide for his expertise in white wine making.

Production of the white graves is limited as only 0.6 hectares are planted with Sauvignon Blanc.

The estate did not produce a 2017 vintage, as the vineyards suffered from the late season frost in 2017, that destroyed nearly 50% of Bordeaux's production.

~ Winemaking ~

- Grapes sorted manually.
- Vinification by parcel.
- Alcoholic fermentation in oak barrels.
- Pumping over twice daily.
- Aged 6 months in French oak barrels. 10% new oak. 4 coopers used.
- No filtering. Fining.
- 10,000 bottles produced annually.
- As production is limited for 2017 vintage, this is an excellent wine to reserve for privileged restaurant and off-premise clients.

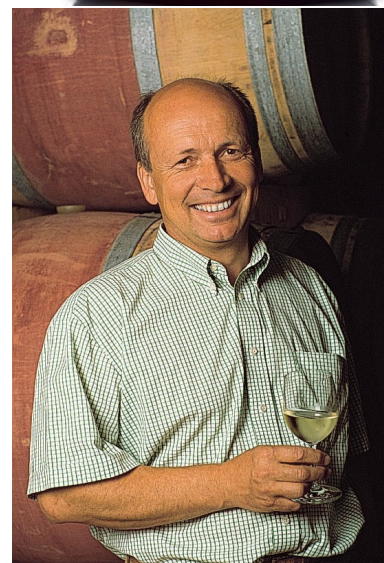


~ Viticulture ~

- **100% Sauvignon Blanc.**
- 1.5 hectares.
- Small gravel soils from the tertiary period covered by clay and sand.
- Pruning: Double Guyot
- Average vine age of 25 years.
- Density of 5500 vines/hectare.
- Yield of 48 Hl/hectare.
- Sustainable agricultural practices.
- Debudding, leaf thinning, and green harvest to produce the best possible grapes.
- Manual harvest.

~ Tasting Notes ~

This 2018 presents a very pale yellow robe. The exuberant nose is characterized by notes of exotic fruits and citrus fruits from the sauvignon. The mouth is continuous and fresh. It has a pleasant slight bitterness and a zesty character comparable to a lemon sorbet. Consume within 3 years.



Tristan Kressman, Owner

