

Ch Langlet Graves

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Graves

CEPAGE: 75% Merlot, 25% Cabernet Sauvignon

WINEMAKING: Blend: 75% Merlot and 25% 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.

ALCOHOL BY VOLUME: 14.0%

AGING: Aged 12 months in French oak barrels. 20% new oak.

ANNUAL PRODUCTION: 35000 cases

THE STORY

The estate takes its name from the tower which stands in the main courtyard of the château; it is the remnant of a fort built in the 12th century by the ancestors of Montesquieu. The structure occupied a strategic position and controlled the route between Bordeaux and Toulouse. The stones of the fort were used to build the existing château at the end of the 18th century.

THE ADJECTIVES

OVERALL: Elegant and sweet finish

AROMAS / FLAVORS: red and black berries fruits

MOUTHFEEL: Fresh on the palate with silky tannins

THE SELLING POINTS

Rich wine, soft on the tannins and full on the black fruits.

AWARDS: 92pts Wine Enthusiast

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: grilled chicken, pork chops and porcini mushroom pasta

