

## Château Langoa-Barton, Saint-Julien (3ème Cru Classé)



<b>Product code</b>	AN8916RC
<b>Grapes</b>	55% Cabernet Sauvignon 37% Merlot 8% Cabernet Franc
<b>Country</b>	France
<b>ABV%</b>	13%
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2016



Vegetarian

### Tasting Notes

Ruby / purple color, the intense and complex nose reveals hints of black fruit, brioche bread. The attack is vivid and velvety. The mid-palate enhanced the blackfruit notes, unveiled firstly on the nose and some toasty notes. The wine is juicy and fleshy with elegant tannins. Final on the length.

### Viticulture

The vine plots that make up the Château Langoa Barton terroir overlook the river. The mild temperatures incurring from this proximity imply early ripening, often a sign of good quality. This magnificent outcrop of quaternary gravel brings each vintage to perfect maturity, and the grapes are then rigorously selected before the vinification of Langoa Barton begins. The 20 hectares (49 acres) of Château Langoa Barton are planted in gravelly soils with a clay subsoil. The planting ratio is composed of 54% Cabernet Sauvignon, 35% Merlot and 11% Cabernet Franc, the traditional Médoc grape varieties. The vines are on average 37 years old.

### Winemaking

The harvesting is done entirely by hand. After the destemming, the berries are carefully sorted, crushed and poured in wooden vats thermo-regulated, according to their plots. The alcoholic fermentation lasts from 7 to 10 days and the extraction is always respectful of the juice by adjusting the number of pumping depending on the cuvées and the vintages. The maceration is about 3 weeks then the juice is drawn in barrels, lot by lot. The wine is then aged between 16 and 18 months in French oak barrels of which 60% are brand new, in a cellar maintained at 15 °. The wines are topped up 3 times a week to avoid any contact between the wine and the air, the racking is traditional using the so-called "à l'esquive" method.

### Ratings



James Suckling

96

Wine Advocate

93

Vinous

94

Wine Spectator

95

Decanter

94