

CHATEAU LANGLET White 2016

Graves Appellation Grand Vin de Bordeaux

PRESENTATION OF THE ESTATE

Situated in the commune of Cabanac-et-Villagrains, in the township of La Brède, the Château Langlet is one of the most ancient wines of the region. It is listed for its red and white wine production in the 1868 edition of « Bordeaux and its Wines », published by Féret Editions.

The vineyard is spread over a hill of deep gravel, with a magnificent position. It has been in the Jean Kressmann family since 1999, which has enforced a traditional winegrowing and winemaking culture in order to obtain the best from this exceptional terroir.

THE VINEYARD

Surface of production for red: 1,5 ha (total surface: 8,6 ha)

Nature of the soil: Small gravelly soil from the Tertiary period with clay and

sand subsoils

Grape varieties: 100% Sauvignon Blanc

Pruning: Double Guyot
Density of planting: 5500 feet/ha
Average age of the vineyard: 5 years

Management of the vineyard: Traditional methods. Sustainable Vine Protection.

Green Harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of excess shoots.

Harvest:

Handpicking in small crates.

Sauvignon Blanc: the 1st of September

Vinification:

Alcoholic fermentation in barrels Ageing: 6 months in French oak barrels

(new barrels: 10%) Alcohol: 12.5%



TASTING

Blending: 100% Sauvignon Blanc

Bottling: At the Chateau, in April 2016 – 10 000 bottles

Distribution: Place de Bordeaux

« The 2016 is a very pale yellow. An exuberantly fruity nose of exotic fruits and citrus, characteristic of Sauvignon. This fresh fruitiness continues in the mouth. A slight but agreeable bitterness reminiscent of a zesty lemon sorbet.»