



CHÂTEAU LANGLET

RED 2024

GRAVES APPELLATION
Grand vin de Bordeaux

ESTATE



Owners

Jean Kressmann family
since 1999

Appellation

AOC Graves



Situated in the village 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 the *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 terrain.

VINEYARD



Production area

9.16 Ha for the red
(total surface : 10.61 Ha)

Nature of the soil

Small gravelly soil from the Tertiary period, with clay and sand subsoils



Grape varieties

80% Merlot, 20% Cabernet-Sauvignon



Pruning

Guyot double



Planting density

5500 feet/Ha



Average age of the vines

20 years old



Vineyard management

Traditional sustainable farming methods, with mechanical soil maintenance. The work on the growing vines is carried out manually (pruning, excess buds, shoots and leaves removal).



Certification

High Environmental Value (HVE3)

INTRODUCTION TO THE 2024 VINTAGE

Following an exceptionally mild and rainy winter, budburst occurred slightly later than usual. Spring was marked by persistent wet conditions and significant downy mildew pressure, resulting in a prolonged and delayed flowering period, accompanied by coulure and millerandage, particularly in the Merlot vineyards. From late July onwards, warmer and drier weather promoted veraison and the gradual ripening of the grapes. Harvest took place under unsettled weather conditions, requiring careful vineyard monitoring and meticulous grape selection to preserve the quality of the crop.



Vine cycle

- Bud break: from mid-March
- Mid-flowering: June 10
- Mid-veraison : August 16



Harvest

- Merlot: September 24
- Cabernet-Sauvignon: October 2nd



Vinification

- Alcoholic fermentation in thermoregulated vats
- Ageing: 12 months in French oak barrel
- Alcohol: 12.5% vol.
- Analysis: AT: 3.01 | pH: 3.6 | GF: 0 | AV: 0.39

TASTING



Blending

60% Merlot - 40% Cabernet Sauvignon

Bottling

At the Château, in June 2026 - 38,000 bottles

Distribution

CVBG - Aquitaine Wine Company (USA)

The wine reveals a bright ruby color. The nose is expressive and elegant, revealing aromas of ripe red berries, with a dominant cherry (morello cherry) character, lifted by delicate minty notes. On the palate, the wine is fresh and well-balanced, offering a vivid expression of crunchy red fruit. The tannins are fine and silky, supporting a harmonious texture and a refined, elegant mouthfeel. The finish is generous and persistent, gracefully extending the wine's bright fruit character.

SERVICE



Ageing potential

5/8 years



Serving temperature

60.8–64.4°F (16–18°C)



Bottle opening

Enjoy upon opening.



Food & wine pairing

Aperitif, red meats, cured meats, aged cheeses, chocolate desserts.