



CHÂTEAU LANGLET

WHITE 2025

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

1.46 Ha for the white
(total surface: 10.61 Ha)

Nature of the soil

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



Grape varieties

100% Sauvignon Blanc



Pruning

Guyot double



Planting density

5500 feet/Ha



Average age of the vines

15 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 2025 VINTAGE

Following a dry, mild winter, interrupted only by a few cold spells in February, budburst took place in early April under favourable conditions. Vine growth progressed steadily throughout the spring. Flowering began at the end of May and was rapid and uniform, followed by an excellent fruit set. Gradually increasing water stress during the summer naturally limited berry size while enhancing the concentration of phenolic compounds. Veraison commenced at the end of July and progressed quickly and evenly across the vineyard. Warm, dry conditions throughout the remainder of the growing season ensured slow, consistent ripening, allowing the grapes to reach optimal maturity while maintaining outstanding sanitary quality through to harvest.



Vine cycle

- Bud break: Second week of April
- Flowering: May 28 to June 2nd
- Mid-veraison: July 26



Harvest

- Sauvignon Blanc: August 20



Vinifications

- Alcoholic fermentation in stainless steel vats
- Ageing: 6 months on lees
- Alcohol: 13% vol.
- Analysis: AT: 3.99 | pH: 3.16 | GF: 0.31 | AV: 0.35

TASTING



Blending

100% Sauvignon Blanc

Bottling

At the Château, en March 2026 - 4,500 bottles

Distribution

CVBG - Aquitaine Wine Company (USA)

Pale yellow with delicate green highlights, this wine displays a bright, luminous appearance. The nose is expressive revealing vibrant aromas of citrus and exotic fruits, with notes of mango and passion fruit. On the palate, these flavours are beautifully echoed, delivering a fresh and vibrant tasting experience. Well-balanced, crisp and refreshing, the wine concludes with a long, elegant finish.

SERVICE



Ageing potential

3 years



Serving temperature

50–54°F (10–12°C)



Bottle opening

Enjoy upon opening.



Food & wine pairing

Aperitif, fish, seafood, shellfish