CHÂTEAU

LANGOA BARTON

SAINT-JULIEN
GRAND CRU CLASSÉ EN 1855

2023

200 YEARS IN THE HEART OF ST JULIEN

1722 - Thomas Barton left his native Ireland to settle in Bordeaux, founding few years later a wine merchant company - that still bears the name Barton today.
1821 - His grandson, Hugh Barton, purchased Château Langoa, an elegant residence built in 1758. He was seduced by the architecture and its 20 hectares of vines planted in the Saint-Julien appellation. His passion and pride in his wine were only to grow when he saw Langoa awarded the rank of "Third Classified Growth" in the historic 1855 classification. 6 generations later, the Barton story continues with Anthony's daughter, Lilian, and her two children, now writing the chapter of the 10th generation in Bordeaux.

TERROIR AND VINEYARD

The plots that compose the Château Langoa Barton terroir overlook the river. The splendid slopes of quaternary gravel bring the grapes to full maturity and then they undergo a rigorous selection process before being chosen for the Langoa Barton. The plowing is traditional, without weeding or herbicide. The grape varieties are Cabernet Sauvignon 54%, Merlot 35% and Cabernet Franc 11%.

VINIFICATION

The harvesting is done entirely by hand. After the de-stemming, the berries are carefully sorted, crushed and poured by gravity 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.

BLENDING

60% Cabernet Sauvignon
37% Merlot
3% Cabernet Franc

ALCOHOL 13°

DATES OF MANUAL HARVEST

From 12 September to 2nd October

NEW BARRELS 60%

MAIN APPRECIATIONS

Robert Parker: 93/95
James Suckling: 94/95
Jane Anson: 94
Fine Wine: 95/96
Wine Enthusiast: 95
Falstaff: 92

www.langoa-barton.com

FIDE ET FORTITUDINE