



Château Langoa Barton 2025

AOC Saint-Julien, Troisième Grand Cru Classé, Bordeaux, France



TERROIR

The meaning of the term Terroir extends well beyond its initial definition, which is the soil. Notions of climate, topography, and geology must also be associated with it. The gravel soil of the vineyard rests on a subsoil composed of clay. Another factor influencing the nature of the vineyard is soil drainage: while it cannot be denied that winemaking has recently benefited from considerable progress, the science of drainage was already well understood and implemented by our ancestors. To produce a great wine, vines do not require rich soils producing very juicy large berries, which is the opposite of the desired result. For the same reasons, an excess of rain is not desirable if a quality wine is desired, so the water must be drained quickly by the soil. Château Langoa Barton can be proud to occupy the heart of the Saint Julien appellation, generally considered one of the best wine regions in the world.

WINEMAKING

After the grapes are scraped, they are carefully sorted, crushed, and placed in wood vats with temperature control, according to their plots. Alcoholic fermentation lasts from 7 to 10 days and the extraction is always respectful of the juice by adjusting the number of pump-overs according to the vats and vintages. Maceration lasts about 3 weeks and then the wine is drained into barrels batch by batch.

AGEING

The wine is then aged for 16 to 18 months in French oak barrels, 60% of which are new wood, in a cellar maintained at 15°C.

VARIETALS

Merlot 45%, Cabernet-sauvignon 40%, Cabernet franc 15%

TECHNICAL DATA

Production volume: 80000
Surface area of the vineyard: 20.00 ha
Age of vines: 35 years old

TASTING

The pure and bewitching aromas of red and black fruits (raspberries, wild strawberries, blackberries) stand out in a dazzling bouquet, accompanied by sweet floral scents (old rose and wisteria). Of exquisite purity, these airy pink and red fruits are found in a velvety material of real elegance." - Le Figaro.

REVIEWS AND AWARDS

JEB DUNNUCK 95-97
Jeb Dunnuck

JAMES SUCKLING.COM 95-96
James Suckling

Decanter 95
Decanter





92-94
Wine Advocate

