



# CHÂTEAU LANGOA BARTON

SAINT-JULIEN  
GRAND CRU CLASSÉ EN 1855

2021

## 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 destemming, 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.

## THE VINTAGE

2021 - the label commemorating the bicentenary pays tribute to this story in four parts: Origin, Heritage, Nature, and Evolution. Four drawings on one label, each representing the history and the key events of our family, linked together by two powerful symbols: the vine with its production of wine embodying the cycle of life, and filigree wrought ironwork.

## BLENDING

61% Cabernet Sauvignon, 36% Merlot  
3% Cabernet Franc

## ALCOHOL 13°

## DATES OF MANUAL HARVEST

From 27 of September to 7 October

## NEW BARRELS 60%

## TASTING

Intense ruby color. Complex and expressive nose of black fruit, blackberry and black cherry, with hints of cocoa. Full-bodied and fleshy on the palate, with good balance, freshness and delicate tension. The finish is long and delicious, marked by beautiful fruity notes.

## MAIN APPRECIATIONS

James Suckling: 92/93  
Jane Anson: 92  
Decanter: 93  
Wine Advocate: 93  
WeinWisser: 18  
Vinous: 93  
Alexandra Ma: 92+



[www.langoa-barton.com](http://www.langoa-barton.com)

