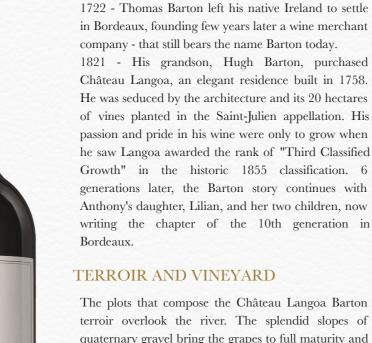


200 YEARS IN THE HEART OF ST JULIEN



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 57%, Merlot 34% and Cabernet Franc 9%.

VINIFICATION

The harvesting is done entirely by hand. After the destemming, the berries are carefully sorted, crushed and poured 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 socalled "à l'esquive" method.

BLENDING

63% Cabernet Sauvignon 34% Merlot 3% Cabernet Franc

ALCOHOL 13°

DATES OF MANUAL HARVEST

from 12 to 23 September

NEW BARRELS 60%

TASTING

The aromas are predominatelly spicy with notes of leather. Good balance of tannin and alcohol.

MAIN APPRECIATIONS

Wine Spectator 91 J.Robinson 16 Neal Martin 91/93 J.Suckling 92 Vinous 90



CHATEAU

SAINT-JULIEN

MIS EN BOUTEILLE AU CHATEAU

ANGOA BAR

FINE WINE

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