



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Langoa Barton 2023, 3ème Cru Classé Saint-Julien 6 x 75cl

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| Price | £177.00 |
| Code | LANG205 |

This 20 hectare estate is the 'sister' to Léoville Barton and one of three Châteaux owned by Lilian Barton and her family.

Tasting Notes:

A classic bouquet – vibrant, rich and brooding in the glass, it is brimming with rich mocha notes and there is an appealing whiff of graphite. The palate is structured, a core of dark forest fruits and black cherry balanced by a zesty raspberry freshness and touch of wood tannins and pencil lead. Long on the finish, elegant and very polished.





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| Specification | |
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| Vinification | Harvest dates: 12th September - 2nd October. Yields of 50hl/ha. Aged for 18 months in 60% new oak for 18 months. Alc 13.0% |
| Size | 6 x 75cl |
| Drinking Window | Drink from 2032 through to 2043 |
| Country | France |
| Region | Bordeaux |
| Area | Saint-Julien |
| Type | Red Wine |
| Grape Mix | 60% Cabernet Sauvignon, 37% Merlot, 3% Cabernet Franc |
| Genres | En Primeur, Fine Wine |
| Vintage | 2023 |
| Body | Rich, bold and robust |
| Producer | Château Langoa Barton |
| Producer Overview | The history of Léoville-Barton and Langoa is closely connected, as there is no Château Léoville-Barton, but only a vineyard – the wine of Château Léoville-Barton is made in Château Langoa Barton - yet it is Château Léoville-Barton which is a Deuxieme Grand Cru Classé. |
| Closure Type | Cork |
| Food Matches | We love to drink this wine with a fillet steak and blue cheese sauce. |