HOUSE OF TOWNEND

# Château Langoa Barton 2017, 3ème Cru Classé Saint-Julien

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| **Price** | £58.00 |
| **Code** | LANG155 |

This 20 hectare estate is the ‘sister’ to Léoville Barton and in recent years has come out of its shadow.

**Tasting Notes:**

A classic Langoa, this property is no longer in the shadow of the more illustrious Leoville. Deep purple in colour and full of cassis aromas with a smattering of cedar oak. The palate is tight and a little angular at the moment, but will soften with age. Medium to full bodied with ripe cassis, finely integrated tannins and a touch of pencil lead.



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| Specification | |
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| **Vinification** | Aged in 60% new oak this is a wine for the long term. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2026 through to 2039 |
| **Country** | France |
| **Region** | Bordeaux |
| **Area** | Saint-Julien |
| **Type** | Red Wine |
| **Grape Mix** | 54% Cabernet Sauvignon, 38% Merlot, 8% Cabernet Franc |
| **Genres** | Fine Wine |
| **Vintage** | 2017 |
| **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. |