



ODYSSEA

CHÂTEAU
LANGOIRAN

MMXVIII
RÉCOLTE 2020



VIGNOBLES GONFRIER
BORDEAUX



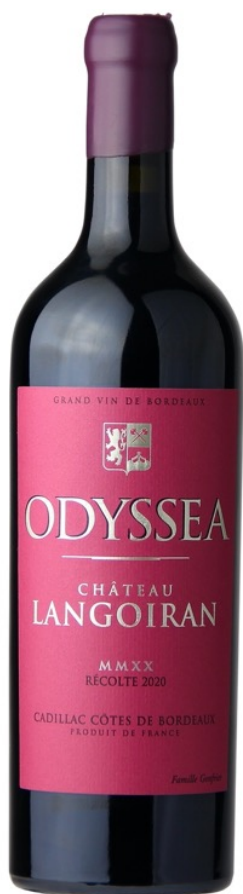
ODYSSEA 2020

CHÂTEAU LANGOIRAN

CADILLAC CÔTES DE BORDEAUX



Château Langoiran carries the name as the municipality in which it is located, 25 kilometers at the southeast of Bordeaux, on the right bank of the Garonne River. Château Langoiran wines benefit from a particularly meticulous vinification as well as an optimum ageing in French oak barrels in the underground cellar dated from the 17th century. Today, the Château Langoiran's cellar is opened to public for daily visits. Its underground cellar, the particularity of the Cadillac Côtes de Bordeaux terroir, the history of the region and the beautiful landscapes are good reasons to come and discover the wine-making philosophy of the Gonsfrier family. The wine is vinified in its own cellars dug in the hill. The vinification is particularly meticulous with prolonged maceration. Ageing is carried out entirely in oak barrels, mainly with young wood. Odyssea is made from old vines, a selection of plots and a very reduced yield: 35 Hl / Ha. This wine was vinified as a whole batch in new and one year old barrels.



A.O.C. : Cadillac Côtes de Bordeaux

Vintage : 2020

District : Langoiran

Vineyard surface area : 2 hectares

Terroir : Clayey-limestone slopes and clayey-gravelly slopes

Grape varieties : 70% Merlot
30% Cabernet Sauvignon

Average vine age : 35 years

Alcohol : 13.5%

Viticulture : Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows and mechanical working of the soil, to improve the soils' vitality and biodiversity. Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches.



The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.

Vinification : The Merlot upon calcosol soils were harvested on 23rd September 2020 and the Cabernet Sauvignon upon rendosol soils were harvested on 30th September 2020. This wine was vinified as a whole batch in new and one year old barrels.

Ageing : 16 months in French oak barrels in our underground cellar. (1/3 of new oak barrels).

Tasting notes :

This wine of great complexity will make you discover its bright fruit and its silky texture, the nose is intense and complex, and the palate is full of flavors and aromas with a touch of minerality. A vibrant wine that can be aged for up to a decade. This wine will be a real pleasure to drink after 2023. This wine was bottled on 28th April 2022

Limited Edition: 3500 bottles of 75cl, 900 magnums, 90 double-magnums Produced.

2018 Vintage : 92 PTS
2020 Vintage : 92 PTS

WINEENTHUSIAST
JEB DUNNUCK

91 PTS **JEB DUNNUCK**
91 PTS **JAMESSUCKLING.COM**

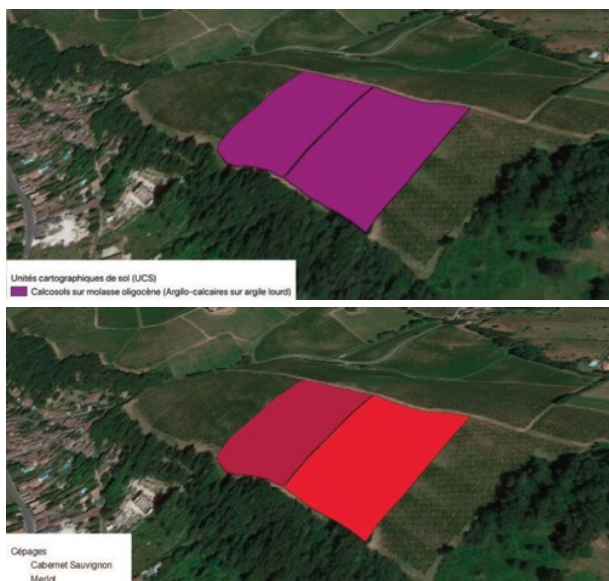
90 PTS **WINEENTHUSIAST**



LIMITED EDITION “ODYSSEA 2020”:

COMPLETE VINIFICATION IN BARRELS & CARBONIC MACERATION AT CHÂTEAU LANGOIRAN

2020 is an excellent vintage marked by a hot and dry climate. Under these weather conditions, the clayey-limestone and clayey-gravelly slopes of Langoiran made it possible to develop the perfect maturity of the grapes until the harvest: the 23rd of September for Merlot and the 30th of September for Cabernet Sauvignon.



WHAT IS A COMPLETE VINIFICATION IN BARRELS?

A complete vinification in barrels means that the entire wine-making process (alcoholic and malolactic fermentation) is carried out into traditional oak barrels. In order to preserve aromas and typicity of each lot, we use the same barrels at each stage of vinification and maturing.

This kind of vinification allows a perfect integration of the wood, a perfect combination of tannins and anthocyanins.

The permanent exchange between the marc and the must in this small volume allows a soft diffusion and an excellent combination of phenolic compounds: wines obtained are dense, with velvety tannins and intense colours.

In order to bring a more intense fruity character, we carry out a carbonic maceration. The grapes of Château Langoiran have an excellent freshness which allows the implementation of this process.



HOW DO WE DO IT?

The whole berries are filled directly into 225 L, 300 L and 500 L new or one-year-old barrels whose bottoms have been removed beforehand. We chose to work with several sizes of new and one-year old barrels to develop a more complex final blend. This operation is entirely manual so as not to injure the berries when the barrels are filled. The grapes are not crushed beforehand to allow intra-cellular fermentation. Once the barrel is three-quarters full, it is protected under inert gas for 48 hours until the start of alcoholic fermentation.

After a first day at room temperature, they gradually reach the air-conditioned cellar to start the alcoholic Fermentation which happens very slowly. Phenolic compounds are extracted by punching down the cap twice a day throughout the fermentation process. After draining, the wines are put back into the same barrels for malolactic fermentation. The wines are then blended according to grape varieties, formats and barrel ages and then have been ageing for 16 months.



THE BOTTLING PROCESS

This wine was bottled on the 28th of April, 2022.

- 3 500 bottles of 75cl
- 900 magnums
- 90 double-magnums

The bottles were sealed with wax. Waxing remains without doubt the most efficient technique to minimize the loss of efficiency of cork stoppers.

It is a wine of great complexity, which can be kept over time.
With a bright purple colour, its nose is fresh and complex, the palate is tasty, mineral and vibrant.





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