



LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885



L'EXTRA par LANGLOIS CRÉMANT DE LOIRE

Vineyard:

- Supply only in grapes in order to control the pressing and the vinification
- Grape variety : Chenin (60%)
 Chardonnay (40%)

Harvest:

- Entirely hand-picked in small 25kg crates
- Pneumatic pressing immediately after gathering for 80 % of the grapes and a short maceration of 12 hours (during the night) in pneumatic presses for 20 % of the grapes (160kg of grapes gives 100l of juice)

Vinification and Maturation:

- Vinification in stainless steel thermoregulated tanks
- The second fermentation is drawn in the bottle (a traditional method).
- Maturation on the lees for a minimum of 12 months in our freestone cellars across 6km.

Characteristics:

- Very Light yellow colour
- An elegant nose of citrus fruits and white fruits (pear)
- Fresh, fruity easy to drink !
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Accompaniments:

- Ideal for parties, weddings, cocktails, L'Extra par Langlois will always bring an original touch ...

Serving Temperature : 8-10°C

Ageing Potential: 2 years.