



LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885

VIEILLES VIGNES DU DOMAINE LANGLOIS-CHATEAU SAUMUR BLANC



Vineyard :



- Surface : 5 hectares
- Location : St-Florent
- Grape variety : Chenin (100%)
- Age of vines : Over 35 years

Harvest :

- Yield : 40 hl/ha,
- Hand-picked in small 25kg crates, with several selections
- Pneumatically controlled pressing

Vinification :

- Fermentation in 225l burgundy barrels (French oak from the Centre region): 20% new barrels and 80% aged by 1 to 4 wines.
- No malolactic fermentation.

Maturation :

- Matured on the lees for 9-12 months with « batonnage » (sediment stirring)

Characteristics :

- This White Vieilles Vignes has a golden yellow colour. On the nose, a combination of dried fruit and very ripe notes can be noticed. On the palate, it starts with an elegant attack, a rich and full palate, with candied fruit aromas. It ends with a very long finish. Do not hesitate to decant to bring it to its full potential.

Accompaniments:

- This Saumur Blanc Vieilles Vignes will be a great match for risottos, creamy sauces and numerous soft cheeses.

Serving Temperature: 10-12°C

Ageing Potential : 8 to 10 years