



LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885

DOMAINE LANGLOIS-CHATEAU SAUMUR ROSE (Dry)



Vineyard:



- **Certification** : Terra Vitis (Good Agricultural Practise)
- **Location** : Dampierre sur Loire, Varrains and Coudray Macouard
- **Grape variety** : Cabernet Franc
- **Terroir** : Chalky-clay and chalky-silico

Harvest:

- Yield: 60 hl/ha,
- Totally destalked
- Pneumatic pressing

Vinification:

- Maceration from 12 to 24 hours
- Alcoholic fermentation at low temperatures in stainless steel tanks
- Early bottling to conserve fruitiness

Characteristics :

- Salmon-pink colour
- A nose of fresh red fruit and sour candies
- Very tasty on the palette, fruity and long-lasting.

Accompaniments:

A perfect wine for summer – much appreciated as an aperitif or during meals. Dry and typically cabernet-franc, it is a wonderful complement for crudités, barbecues and salads...

Serving Temperature: 8-10°C

Ageing Potential: Make the best of its fruity aromas when young!

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