



There are no great wines without great grapes. Langlois-Chateau always prioritises natural methods and the respect of the environment in its vineyards, for example by implementing sustainable viticulture. Langlois-Chateau was one of the first estate to obtain the Terra Vitis certification.



Image

TOUR AUTO
Optic 2000



Langlois-Chateau has been a partner of Le Mans Classic and of le Tour Auto Optic 2000 since 2008. At these prestigious events, Langlois-Chateau wines are served in exclusive wine bars, VIP area and during the Gala Dinner.



Langlois-Chateau is a historic partner of le Cadre Noir de Saumur which purpose is to preserve the historic know-how of classic French horse riding.

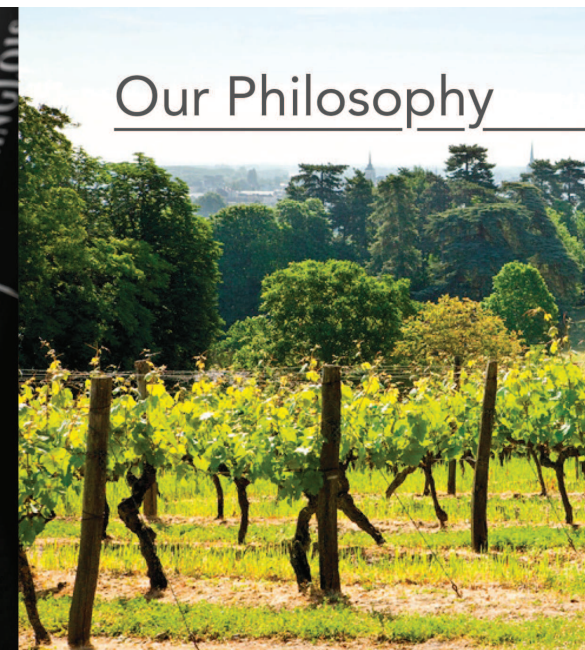


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Our Philosophy



Founded in 1885, Langlois-Chateau belongs to the Bollinger Family Group since 1973. Langlois-Chateau is deeply rooted in the Val de Loire terroir : we own 71 hectares of vineyards, all in the best Appellations. Our Estate means we are true winemakers.

71
HECTARES
OF VINEYARDS

Crémants de Loire

CRÉMANT DE LOIRE BRUT

Chenin: 60% (including
10% of reserve wines)
Chardonnay: 20%
Cabernet Franc: 20%



CRÉMANT DE LOIRE BRUT ROSÉ

Cabernet Franc: 100%



CRÉMANT DE LOIRE RESERVE (MILLÉSIMÉ)

Chenin: 60%
Chardonnay: 20%
Cabernet Franc: 20%



OUR 6 TERROIRS

- Côtes de Saumur
sand and chalk
- Coteaux de St Léger
Chalk
- Puy Notre Dame
Clay and chalk
- Bas Layon
Schist
- Haut Layon
Clay and chalk
- Montreuil-Bellay
Clay and chalk

QUADRILLE
DE LANGLOIS CHATEAU
(cuvée de Prestige Millésimée)

Chenin: 60%
Chardonnay: 15%
Cabernet Franc: 15%
Pinot Noir: 10%

Complete control over viticulture:
we never purchase must, only grapes.
Hand harvesting in small containers.
Very gentle pressing: 160 kg of grapes giving
100 litres of juice.
Separation of "Cuvée" and "Tailles".
Every vineyard plot being **vinified separately**.
Méthode traditionnelle: second fermentation in the bottle.
At least 2 years maturation for our classic cuvee
and **4 years or more** for Quadrille.



Saumur (45 Ha)
& Saumur Champigny (11 Ha)
Grass in the vineyard



Estate wines



Harvested by hand
for all of our white
wines and most
of our red wines.

Strictly limited yields
to a range of 60 hl/ha to 35 hl/ha.
Fermentation and/or ageing in oak
for our Vieilles Vignes.

