



LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885



DOMAINE LANGLOIS-CHATEAU SAUMUR BLANC

Vineyard:



- Terra Vitis certification for Good Agricultural Practise (G.A.P.)
- Surface: 22 hectares
- Location: Bron and St-Florent
- Grape variety : 100 % Chenin

Harvest:

- Yield: 55 hl/ha.
- Harvest: Hand-picked in small (25kg) crates
- Pressing : Pneumatic a few hours after the harvest

Vinification and Maturation:

- In thermoregulated tanks of small capacity to allow separate vinification of different terroirs.
- Fermentation at low temperatures to conserve aromas
- Maturation on fine lees for 4 -6 months with sediment stirring in barrels.
- Bottling in spring.

Characteristics:

- Light yellow colour,
- Intense nose, with aromas of white flowers and exotic fruit
- Sharp at first, fruity and full-bodied on the palette
- A citrus fruit finish.

Accompaniments:

This subtle and elegant wine is the ideal companion for raw or cooked shellfish, fish, asparagus and certain hard cheese.

Serving Temperature: 8-10°C

Ageing Potential : 3 years