

# QUADRILLE DE LANGLOIS-CHATEAU CRÉMANT DE LOIRE BLANC EXTRA-BRUT 2013

« THE 2013 VINTAGE IN THE LOIRE WAS HARD TO HANDLE DUE TO NUMEROUS WEATHER PROBLEMS. HOWEVER THE WINE QUALITY HAS NO SUFFERED. THE CRÉMANTS DE LOIRE WERE HARVESTED AT FULL MATURITY »

« *Quadrille* » evokes a dance figure performed by 4 people or 4 horses. This cuvée is a dance with a blend of 4 grape varieties, 4 terroirs, 4 years of aging and a 4 times more pleasure !

## VINEYARD

GRAPES VARIETIES :      Chenin Blanc (50%)      Cabernet Franc (15%)  
   Chardonnay (15%)      Pinot Noir (20%)

TERROIRS :    The grapes come from our best plots located on excellent sand-limestone and clay-limestone soils.

## HARVEST

Harvested entirely by hand in pierced crates.

Pneumatic wine pressing a few hours after picking.

Juice selection during the wine-pressing by separating the « Cuvées » and « Tailles ».

## VINIFICATION

100% Cuvées. Tasting of clear parcel wines to determine the blend. Use of the best juices.

Maturing according to the traditional method (second fermentation in bottle).

Ripening on lees for at least 4 years. Maturing in the cellar for at least 6 months after disgorgement in order to assemble the aromas.

**BOTTLING DATE : Mars 2014**

**DOSAGE : Extra-Brut (4g/l)**

## TASTING NOTES

**Robe** light yellow, bright, fine and harmonious bubbles.

**Nez** with notes of brioche, nuts and dried fruits...

**Bouche** fine and creamy with a nice acidity, underlined by aromas of lemon and raspberry.

**AGING POTENTIAL** : 6 years and more...

**IDEAL SERVING TEMPERATURE** : 8 to 10°C

## FOOD & WINE PAIRING

*This vintage is designed for connoisseurs and enlightened amateurs who seek to enjoy their wine and food tasting to the full and to share emotions. Served chilled as an aperitif, this Quadrille can also be enjoyed at the table, where it will accompany fish in sauce or white meat dishes.*

