

LANGLOIS CRÉMANT DE LOIRE

BLANC BRUT RÉSERVE 2015

The Langlois Crémant de Loire, Blanc Brut Réserve cuvée is produced only during great vintages. This wine is aged for at least 3 years in our winery's underground caves allowing a more complex aromatic development and a greater ageing potential...

VINEYARD

GRAPES VARIETIES : Chenin Blanc (minimum 60%)
 Chardonnay & Cabernet Franc

TERROIRS : The grapes come from mainly Saumur terroirs but also from Anjou and
 Touraine : sand-limestone, caly-limestone and shale.

HARVEST

Entièrement manuelle, en caisses percées.
Pressurage pneumatique quelques heures après la cueillette.
Sélection des jus pendant le pressurage avec séparation des « Cuvées » et des « Tailles »

VINIFICATION

Vinification by grape variety and terroir in thermoregulated stainless steel vats.
Tasting of clear parcel wines in order to determine the blend.
Aging by the traditional method (second fermentation in bottle).
Maturing on lees for a minimum of 36 months.

BOTTLING DATE: July 2016

DOSAGE : Brut (12g/l)

TASTING NOTES

Robe pale yellow with golden shades.
Nose fine with white fruits and flowers and light hints of vanilla.
Mouth rich with fat and a nice length.

AGING POTENTIEL : 6 years and more...

IDEAL SERVICE TEMPERATURE : 8 to 10°C

FOOD & WINE PAIRING

Its long aging on the lees gives this wine a bready/brioche note making it ideal for cocktail dinners. Can also be perfectly paired with fish, shellfish, oysters, poultry and white meats...

