

DOMAINE LANGLOIS-CHATEAU

SAUMUR CHAMPIGNY VIEILLES VIGNES 2016

This wine stands out as one of the flagship wine of Saumur-Champigny Appellation.

VINEYARD

GRAPE VARIETY : Cabernet Franc
TERROIRS : Mostly sand-line and chalky clay.
5 Ha stretching over 4 excellent plots :
Pavignolle Haut & Saint-Vincent in Dampierre/ Loire
Les Poyeux in Varrains
Le Bourg in Chacé

HARVEST

Manual harvest, vines more than 35 years old.
Controlled yields at 40 HI/Ha.
Selection on the best grapes, in the vineyard and in the cellars.

VINIFICATION

Complete harvest destemming.
Parcel by parcel maceration for 3 to 4 weeks in small thermo-regulated vats.
Malolactic fermentation in oak barrels.
Maturing in 228 liter French oak barrels from Burgundy.
20 to 30% of new and 1 to 4-wines old barrels.
Selection and blending of the best barrels.

TASTING NOTES

Robe very dark ruby verging on black.
Nose with a blend of ripe fruits and notes of roasted coffee.
Mouth with elegant substance and well-integrated tannins.
A pleasing hint of pepper for the finish.

AGING POTENTIAL : 5 to 10 years and more...

IDEAL SERVING TEMPERATURE :

Between 16 and 18°C.

FOOD & WINE PAIRING

This ultimate gastronomic wine is ideal with game, braised meats as well as ripened soft cheeses. Decanter and let settle an hour before serving.



Date des vendanges : <i>Harvest date (from – to) :</i>	11/10/2016 20/10/2016	Mise en bouteille : <i>Bottling :</i>	21/06/2018	
Alcool : <i>Alcohol :</i>	13%	PH :	3,33	
Acidité totale g(H2So4)/L : <i>Total acidity :</i>	4,26 g/L	Sucres résiduels : <i>Residual sugar :</i>	0	
Teneur en So2 total : <i>Total So2 content :</i>	Teneur max. vin bio max. content organic wine			
0	50	100	150	200
Domaine Langlois-Chateau Saumur Champigny VV (97 mg/L)		Teneur max. vin conventionnel max. content conventional wine		