CLOS SAINT-FLORENT

SAUMUR ROUGE 2017
MONOPOLE
LANGLOIS-CHATEAU

Located on the history grounds of Saint Florent abbey, this 1.8 hectare enclosed estate overlooks the Loire. The juices from these Cabernet Franc vines planted back in the 1960s offer a fabulous raw material…

VINEYARD

GRAPE VARIETY :   Cabernet Franc.
TERROIR :   Clay-Limestone.

HARVEST

Harvested entirely by hand in pierced crates.
With careful selection in the vineyard and in the cellar.
Yield : 45 Hl/Ha.

VINIFICATION

Complete harvest destemming.
Parcel by parcel maceration for 3 to 4 weeks in small thermo-regulated vats.
Malolactic fermetnation in oak barrels.
Aging in 228 liter French oak barrels from Burgundy, 10 to 10% of new and 1 to 4-wines old barrels.
Selection and blending of the best barrels.

TASTING NOTES

Robe dark ruby.
Nez fine with ripe fruit aromas.
Bouche with a good substance enhanced by round and supple tannins.

This wine has all features of a fine vintage.

AGING POTENTIAL : 5 to 10 years and more...
IDEAL SERVING TEMPERATURE :
Between 16 and 18°C.

FOOD & WINE PAIRING

This superb Cabernet Franc will be ideally paired with ribes of beef, most game and well-ripened cheeses.

Date des vendanges : *Harvest date :*	28/09/2017	Mise en bouteille : *Bottling :*	25/04/2019
Alcool : *Alcohol :*	13,5%	PH :	3,36
Acidité totale g(H2So4)/L : *Total acidity :*	4,33 g/L	Sucres résiduels : *Residual sugar :*	0

Teneur en So2 total :
Total So2 content :

→ Teneur max. vin bio
max. content organic wine

0   50   100   150   200

Domaine Langlois-Chateau
Saumur Rouge (100 mg/L)

Teneur max. vin conventionnel
max. content conventional wine

LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE
Depuis 1885