

DOMAINE LANGLOIS-CHATEAU

SAUMUR BLANC VIEILLES VIGNES 2017

One of the flagship wines of the Domaine, it sits prominently on the wine lists of the most beautiful and prestigious French and foreign restaurants.

VINEYARD

GRAPE VARIETY : Chenin Blanc
TERROIRS : Sand-Lime
Selection from our best Saumur plots of Clos Saint-Florent and Dampierre sur Loire.

HARVEST

Manual picking, vines over 35 years old.
Yield regulated at 45 Hl/Ha.
Pneumatic wine pressing a few hours after harvesting.

VINIFICATION

Alcoholic fermentation in 228 liter French oak barrels from Burgundy :
20 to 30% of new and 1 to 4-wines old barrels.
No malolactic fermentation.
Aging carried out on total lees for 12 months with regular batonnage or stirring followed by selection and assembly of the best barrels.

TASTING NOTES

Robe golden yellow.
Nez A blend of dry fruits and honey.
Mouth fine and balanced with a good acidity level.

AGING POTENTIAL : 5 to 10 years.
IDEAL SERVING TEMPERATURE : 10 to 12°C.

FOOD & WINE PAIRING

This gastronomic wine with consistency accompanies perfectly well the more elaborate dishes such as fish au beurre blanc, shellfish with sauce, white meats, risottos and cheeses even with parsley. It can also be enjoyed during an aperitif cocktail. Do not hesitate to decant it !



Date des vendanges : Harvest date (from – to) :	25/09/2017 28/09/2017	Mise en bouteille : Bottling :	17/06/2019
Alcool : Alcohol :	13,5%	PH :	3,18
Acidité totale g(H2So4)/L : Total acidity :	5,31 g/L	Sucres résiduels : Residual sugar :	3,6
Teneur en So2 total : Total So2 content :			
0 50 100 150 200			
Domaine Langlois-Chateau Teneur max. vin conventionnel Saumur Blanc VV (146 mg/L) max. content conventional wine			