

DOMAINE LANGLOIS-CHATEAU SAUMUR CHAMPIGNY 2017

The Saumur-Champigny terroir takes its name from the Latin « Campus-Ignis » which means « Field of fire ». This Silico-Limestone soil offers wine with fine & silky tannins quite different from the Saumur Appellation, mainly from Clay-Limestone soils. This sand (on the surface) restores, during the night, the heat stored during the day.

VINEYARD

GRAPE VARIETY : Cabernet-Franc

TERROIRS : Sand-lime and Chalky clay (Dampierre-sur-Loire)

HARVEST

Mechanical harvesting with integrated sorting table.

Controlled yields at 55 Hl/Ha.

VINIFICATION

Complete harvest destemming.

Parcel by parcel vinification and maceration in thermo-regulated stainless steel vats.

Maturing in vats before bottling in the spring.

TASTING NOTES

Robe cherry red.

Nose red fruits and hints of violet.

Mouth supple, round and fruity.

AGING POTENTIAL : 3 to 5 years.

IDEAL SERVING TEMPERATURE : Between 14 to 16°C.

FOOD & WINE PAIRING

Round and fruity, this wine will enhance grilled red and white meats as well as hard cheeses.

Try it with grilled fish, it is very pleasant !



Date des vendanges :	25/09/2017	Mise en bouteille :	25/06/2018
Harvest date (from – to) :	4/10/2017	Bottling :	
Alcool :	13%	PH :	3,51
Alcohol :			
Acidité totale g(H2So4)/L :	4,09 g/L	Sucres résiduels :	0
Total acidity :		Residual sugar :	
Teneur en So2 total :			
Total So2 content :			
0 50 100 150 200			
Domaine Langlois-Chateau Saumur Champigny (74 mg/L)		Teneur max. vin bio max. content organic wine	