

LANGLOIS-CHATEAU

COTEAUX DU LAYON

2017

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VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885

Our solid long-term partnerships with local wine-growers have enabled Langlois-Chateau to expand its range. These wines are vinified respecting the winery's specifications : meticulous control is established at each reception of the wines.

This coteaux du Layon is fabulously soft and well balanced !

VINEYARD

GRAPE VARIETY : Chenin Blanc
TERROIRS : Stony mainly shale.

HARVEST

Manual harvesting with several sortings.
Yield : 35 Hl/Ha.

VINIFICATION

Fermentation at low temperature in order to preserve the aromas.
Bottling in the spring.

TASTING NOTES

Robe straw yellow.
Nose delicate with hints of candied apricots.
Mouth ample and well-balanced.

AGING POTENTIAL : 5 to 8 years.

IDEAL SERVING TEMPERATURE : Serve between 8 to 10°C.

FOOD & WINE PAIRING

This wine is marvellous with foie gras and numerous desserts... (tarte tatin, poire belle Hélène, French toast pain perdu...)



Date des vendanges : Harvest date :	15/10/2017	Mise en bouteille : Bottling :	16/05/2018
Alcool : Alcohol :	12,5%	PH :	3,54
Acidité totale g(H2SO4)/L : Total acidity :	5,73 g/L	Sucres résiduels : Residual sugar :	77 g/L
Teneur en So2 total : Total So2 content :		Langlois-Chateau Coteau du Layon (330 mg/L)	
0 100 200 300 400		300 ▲ 400	
		Teneur max. vin bio max. content organic wine	