

LANGLOIS-CHATEAU

SANCERRE ROUGE

2017

LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE
Depuis 1885

Our solid long-term partnership 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 Pinot Noire of the Loire Valley has an unusual fruitiness and gourmet note.

VINEYARD

GRAPE VARIETY : Pinot Noir.

TERROIRS : Flint.

HARVEST

Harvest at optimal maturity.

Controlled yields 55 Hl/Ha.

VINIFICATION

Maceration in small thermo-regulated stainless steel yats with pumping.

Maturing in yats until spring.

TASTING NOTES

Robe vermeil.

Nose ripe red fruits, slightly peppery.

Mouth supple with silky tannins.

AGING POTENTIAL : 3 years.

IDEAL SERVING TEMPERATURE :

Serve between 14 and 16°C.

FOOD & WINE PAIRING

Very fruity, it will accompany fish as well as white meats.

As well as soft cheeses such as Brie de meaux,

Brillat Savarin...



Date des vendanges :	01/10/2017	Mise en bouteille :	20/06/2018
Harvest date (from – to) :	15/10/2017	Bottling :	
Alcool :	12%	PH :	3,62
Alcohol :			
Acidité totale g(H2SO4)/L :	3,30 g/L	Sucres résiduels :	0
Total acidity :		Residual sugar :	
Teneur en So2 total : Langlois-Chateau			
Total So2 content : Sancerre Rouge (90 mg/L)			
Teneur max. vin bio max. content organic wine			