

# DOMAINE LANGLOIS-CHATEAU

## SAUMUR BLANC 2018

*Chenin in all its splendour with freshness and elegance.*

### VINEYARD

GRAPE VARIETY : Chenin Blanc  
TERROIRS : Sand-limestone and clay-limestone

### HARVEST

Manual harvest.  
Controlled yields at 55 HI / Ha.  
Pneumatic pressing a few hours after picking.

### VINIFICATION

Fermentation in thermo-regulated stainless steel vats at low temperature to preserve the aromas. Maturing on fine lees from 4 to 6 months with batonnage or stirring until bottling in the spring.

### TASTING NOTES

**Robe** pale yellow. Golden reflections.  
**Nose** intense with aromas of white fruits and exotic fruits.  
**Mouth** ample on the fruit and roundness. Citrus finish.


**AGING POTENTIAL** : From 3 to 5 years old.  
Serve young to take advantage of its aromatic potential.

**IDEAL SERVING TEMPERATURE** : Serve between 10 and 12°C.

### FOOD & WINE PAIRING

*This subtle and elegant wine will be the ideal companion for fish, cooked or raw shellfish, asparagus... as well as some hard cheese.*



Date des vendanges : Harvest date :	10-25/ 09/2018	Mise en bouteille : Bottling :	10/04/2019
Alcool : Alcohol :	13%	PH :	3,17
Acidité totale g(H2SO4)/L : Total acidity :	5,30 g/L	Sucres résiduels : Residual sugar :	3,8
Teneur en So2 total : Total So2 content :			
0 50 100 150 200			
			
Domaine Langlois-Chateau Saumur Blanc (128 mg/L)		Teneur max. vin bio max. content organic wine	