

# LANGLOIS-CHATEAU

## MUSCADET SÈVRE ET MAINE SUR LIE 2018

LANGLOIS-CHATEAU  
VIGNOBLES & CRÉMANTS DE LOIRE  
*Depuis 1885*

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

*This Muscadet de Sèvre et Maine, drawn off lees differs significantly from other wines in the Appellation : a beautiful body, character and beautiful complexity. Bottling on lees preserves its freshness and longevity.*

### VINEYARD

GRAPE VARIETY : Melon de Bourgogne  
TERROIR : Predominantly granit...

### HARVEST

Mechanical harvesting at full maturity.  
Yield : 50 Hl/Ha.

### VINIFICATION

Traditional vinification in buried vats.  
Fermentation at low temperature to keep the aromas.  
Maturing on lees until bottling in the spring.

### TASTING NOTES

**Robe** deep yellow.  
**Nose** fruity with citrus fruit notes.  
**Mouth** a fresh and sweet attack with a good persistence for the finish.

**AGING POTENTIAL** : 2 to 3 years.

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

### FOOD & WINE PAIRING

*It goes wonderfully with crustaceans, cooked shellfish,  
Loire fish, and of course, divine with oysters !*



Date des vendanges :	15/09/2018	Mise en bouteille :	20/05/2019
Harvest date (from – to) :	30/09/2018	Bottling :	
Alcool :	12,5%	PH :	3,38
Alcohol :			
Acidité totale g(H2SO4)/L :	4,09 g/L	Sucres résiduels :	0,6
Total acidity :		Residual sugar :	
Teneur en SO2 total :			
Total SO2 content :			