

LANGLOIS-CHATEAU

POUILLY FUMÉ 2018

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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.

Pouilly-Fumé remains a very pretty cradle of the Sauvignon grape...

VINEYARD

GRAPE VARIETY : Sauvignon Blanc
TERROIR : Caillottes (stony limestone)

HARVEST

Harvested at full maturity.
Whole crop destemming.

VINIFICATION

Traditional fermentation in thermo-regulated stainless steel vats at low temperature.

TASTING NOTES

Robe pale yellow with silvery reflections.
Nose intense and fresh with notes of almond and citrus fruit.
Mouth very fruity enhanced by a pleasant minerality.


AGING POTENTIAL : 3 to 5 years.

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

FOOD & WINE PARING

Ideal with all seafood, it will also go wonderfully well with dry cheese, such as crottin de Chavignol. It can also be enjoyed as an aperitif.



Date des vendanges : Harvest date (from – to) :	15/09/2018 30/09/2018	Mise en bouteille : Bottling :	17/04/2019
Alcool : Alcohol :	13%	PH :	3,09
Acidité totale g(H2SO4)/L : Total acidity :	4,15 g/L	Sucres résiduels : Residual sugar :	1,4
Teneur en So2 total : Total So2 content :			
0 50 100 150 200			
			
Langlois-Chateau Teneur max. vin bio Pouilly-Fumé (138 mg/L) max. content organic wine			