

L'EXTRA PAR LANGLOIS

CRÉMANT DE LOIRE BLANC DE BLANCS

A younger, fruitier, trendier and more accessible cuvée. A must !

VINEYARD

GRAPE VARIETIES : Chenin Blanc (at least 60%)
Chardonnay

TERROIR : Clay-limestone.

HARVEST

Harvested entirely by hand in pierced crates.
Pneumatic pressing a few hours after harvesting.

VINIFICATION

Vinification by grape variety and terroir in thermo-regulated stainless steel vats.
Tasting of clear wines to determine the blend.
Maturing using the « Méthode traditionnelle » (secondary fermentation in the bottle).
Aging on lees for at least 12 months.

DOSAGE : Brut (12g/l)

TASTING NOTES

Robe light yellow, fine and harmonious bubbles.
Nose mineral notes and white flesh fruits such as pears.
Mouth tight with a nice finesse.

AGING POTENTIAL : 3 years.

IDEAL SERVING TEMPERATURE : 8 to 10°C

FOOD AND WINE PAIRING

*L'EXTRA par Langlois Crémant de Loire Blanc de Blancs goes ideally with an aperitif
or cocktail dinner...*

