

L'EXTRA PAR LANGLOIS

CRÉMANT DE LOIRE ROSÉ DRY

A younger, fruitier, trendier and more accessible vintage to discover. A must !

VINEYARD

GRAPE VARIETIES : Cabernet Franc (at least 70%)
Grolleau

TERROIR : Chalky-Clay

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 : dry (between Extra Dry & Medium dry : 20g/l)

TASTING NOTES

Robe light pink with fine harmonious bubbles.
Nose red fruit (raspberry and strawberry) aromas.
Mouth a nice attack with a blend of freshness and lightness.

AGING POTENTIAL : 3 years.

IDEAL SERVING TEMPERATURE : 8 to 10°C

FOOD & WINE PAIRING

L'EXTRA par Langlois Crémant de Loire Rosé Dry goes perfectly well with an aperitif or a cocktail dinner...

