

# LANGLOIS

## CRÉMANT DE LOIRE

### BLANC BRUT

*The Langlois Crémant de Loire Blanc Brut is still our winery's emblematic cuvée with freshness, balance and elegance.*

## VINEYARD

**GRAPE VARIETIES :** Chenin Blanc (at least 50%)  
Chardonnay & Cabernet Franc

**TERROIRS :** The grapes come from mainly Saumur terroirs but also from Anjou and Touraine : sand-limestone, clay-limestone & shale.

## HARVEST

Harvested entirely by hand in pierced crates.  
Pneumatic pressing a few hours after harvesting.  
Juice selection during pressing separating « Cuvées » and « Tailles ».

## VINIFICATION

Vinification by grape variety and terroir in thermo-regulated stainless steel vats.  
Tasting of clear parcel wines to determine the blend.  
Maturing using the « Méthode Traditionnelle » (secondary fermentation in the bottle).  
Aging on lees for at least 24 months.

**DOSAGE : Brut (12g/l)**

## DÉGUSTATION

**Robe** pale yellow.  
**Nose** complex with white flowers, linden, hawthorn...  
**Mouth** fresh, delicate and refined.

**AGING POTENTIAL :** 3 to 5 years.

**IDEAL SERVING TEMPERATURE :** 8 to 10°C

## FOOD & WINE PAIRING

*Its freshness, its fine bubbles and its elegance make Langlois Crémant de Loire Blanc Brut a reception wine par excellence, aperitif, cocktail dinner...*

*It will also accompany apple and pear pies, pies or even a pear-chocolate crumble...*

