



# LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

*Depuis 1885*



## MUSCADET DE SEVRE ET MAINE SUR LIE LANGLOIS-CHATEAU

### Vineyard:

- *Location:* The coast of Saint-Fiacre
- *Grape variety:* Melon de Bourgogne (100%)
- *Age of Vines:* 15 to 30 years.

### Harvest:

- Yield : 50 hl/ha
- Mechanical harvesting at perfect maturity

### Vinification and Maturation

- Traditional vinification in thermoregulated tanks
- 20 days of fermentation at low temperatures to conserve the aromas
- Matured on the lees until bottling at the Domaine in spring

### Characteristics:

- Distinctive yellow colour
- Delicate aromas of fruit and citrus fruit
- A forthright taste with sharp length and a lasting finish

This Muscadet de Sèvres et Maine, matured on the lees, is top of the range thanks to its exceptional terrior and a dedicated vinification method. More body, more character, more complex: it is very different from other wines of the same name.

Bottling on the lees, immediately after a single racking, preserves its freshness and ageing potential.

### Accompaniments:

A wonderful wine to enjoy with shellfish, fish from the Loire and of course, oysters