



LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885

POUILLY-FUMÉ LANGLOIS-CHATEAU



Langlois-Chateau has developed a partnership with 3 wine growers for 10 years. Some estates are located on «caillote» soils (small white chalky stones).

Vineyard :

- Situation: On the right side of the Loire Valley facing Sancerre,
- Grape- variety: 100 % s Sauvignon,
- Soil: Clay-chalky, slate and sand.
Superficially covered by White chalky stone called «Caillotes».

Vinification :

- Traditional at low temperature (18 to 20°) in stainless steel tanks,
- Fermentation lasts 20 days ,
- Three rackings within three months (one by month)

Characters :

- Pale yellow with green reflects,
- Fresh and intense nose : citrus, fruits, almond, fruity taste with a note of gunflint
- Fruity and fresh mouth with minerals hints

This dry white could be served with sea food, dry cheese, but would also be perfect as aperitif.

Tel: 33 (0)2 41 40 21 40

St Hilaire-St Florent – B.P.57 – 49426 SAUMUR CEDEX – FRANCE

Fax: 33 (0)2 41 40 21 49- E-mail: contact@langlois-chateau.fr - Site Internet: www.langlois-chateau.fr