



LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885

QUADRILLE CREMANT DE LOIRE, 2007 EXTRA BRUT



« Quadrille » evokes a dance figure executed by four people or four horses.

Vineyard:

The grapes are issued from our best plots located on 4 excellent terroirs:

- St Hilaire St Florent : chalky-silico(flint)
- St Léger de Montbrillais : chalk
- Montreuil-Bellay : chalky-clay
- Dampierre sur Loire : chalky-silico(flint)

Grape variety:

- Chenin (60%)
- Cabernet franc (15%)
- Chardonnay (15%)
- Pinot Noir (10 %)

Harvest:

- Entirely hand-picked in small 25kg crates
- Pneumatic pressing immediately after the picking (160kg of grapes gives 100l of juice)
- Only cuvées, no tailles !

Vinification and Maturation:

- Vinification is separated by grape variety and terroir in stainless steel thermoregulated tanks
- Blending takes place following fragmented selection
- The second fermentation is drawn in the bottle (a traditional method).
- Maturation on the lees for a minimum of 4 years in our freestone cellars.

Characteristics:

- A yellow colour with golden tints
- Very fine, creamy bubbles
- Aromas of honey, sweet almonds and very ripe fruits but also buttery (brioche)
- Very low dosage, full-bodied and long in the mouth.

Accompaniments:

This vintage is designed for connaisseurs and enlightened amateurs in search of the pure joy of taste, of gastronomic pleasure and shared emotions. Serve cold as an aperitif or enjoy it with a meal of fish in sauce or poultry.

Serving Temperature: 8-10°C

Ageing Potential : 10 years.