



LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885



VIEILLES VIGNES DU DOMAINE LANGLOIS-CHATEAU SAUMUR-CHAMPIGNY

Vineyard :

- Surface : 5 ha (12,5 ares) on 4 excellent parcels :
 - le clos du Château in Varrains (3,5 ha),
 - la mort aux oiseaux in Varrains (0,2 ha),
 - les Poyeux in Varrains (0,8 ha),
 - le Clos Breton in Chacé (0,5 ha),
- Grape variety : Cabernet- Franc (100%)
- Vines more than 30 years old



Harvest :

- Yield : 45 hl/ha,
- Hand picking with a grape selection at the cellars

Vinification :

- Harvest totally destalked
- Cold maceration before the fermentation during 3-4 days in order to get more fruits and then 3 to 4 weeks in small tanks with identification of each parcel

Maturing :

- Malolactic fermentation in 225l burgundy barrels (French oak from the Centre region): 20% new barrels and 80% aged by 1 to 4 wines.
- 8 to 12 month ageing

Characters :

- This Red Vieilles Vignes shows an intense dark – almost black - ruby. On the nose, ripe fruit aromas and notes of roasting stand out, suggesting a good integration of the barrel ageing. On the palate, a nice body is enhanced by round and supple tannins. This wine has all the characteristics of a great vintage. Although it can be enjoyed now, it will age beautifully. It will still surprise in a few years and maybe even in a few decades!

Accompaniments :

- This superb Saumur-Champigny is a perfect match for prime ribs, many game dishes and well matured cheeses.

Serving Temperature: 16-18°C

Ageing Potential : 8 to 10 years

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