



# LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

*Depuis 1885*

## LANGLOIS CUVEE CARMIN



### Vineyard :

- Purchase of grapes in the area of Montreuil-Bellay.
- Clay-chalky terroir with a high reputation for red grapes.
- Grape varieties : Cabernet-Franc (100%)

### Harvest :

- Selected grapes harvested with a perfect maturity.

### Vinification :

- Vinified like a red wine with a short maceration in stainless steel tanks in order to get a perfect expression of Cabernet Franc without extracting tannins.

### Maturing :

- According to the traditional method (2<sup>nd</sup> fermentation in the bottle)
- Minimum of 18 months of ageing.

### Characters :

- Intense red colour,
- Very fruity nose dominated by red fruits.
- Fresh and elegant with a good length.

Carmin is half-dry. Serve it fresh (6 to 8°C). It will be perfect with all red fruit desserts or as aperitif. You can also try it with black chocolate.