



LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885



LANGLOIS CRÉMANT DE LOIRE ROSE BRUT

Vineyard:

- The grapes come from the Montreuil Bellay and Puy Notre Dame area
- The terroir is chalky-clay, well-known for Cabernet Francs
- The grape variety is 100% Cabernet Franc

Harvest:

- Entirely hand-picked in small 25kg crates
- Pneumatic pressing immediately after gathering (160kg of grapes gives 100l of juice)
- Use of a « belon » gauge to uniquely conserve the “cuvée”

Vinification and Maturation:

- Vinification in stainless steel thermoregulated tanks
- The second fermentation is drawn in the bottle (a traditional method).
- Maturation on the lees for a minimum of 18 months in our freestone cellars across 6km.

Characteristics:

- Light pink colour
- An elegant nose of red fruit
- Fresh, fruity and full-bodied in the mouth.

Accompaniments:

The freshness, fine bubbles and fruitiness of our Langlois Crémant de Loire Brut rosé make for an original aperitif as well as an ideal companion for red fruit desserts.

Serving Temperature : 8-10°C

Ageing Potential: 2 years.