

LANGLOIS-CHATEAU, LOIRE VALLEY,  
FRANCE

# CHINON

## DETAILS OF PRODUCTION

Their 100% Cabernet Franc, Chinon wine comes from selected vineyard sites from Beaumont en Verron, a chalky silica terroir. This Chinon is the result of wine making know-how from Langlois-Chateau but also of the careful choice of producer. Grapes were hand and mechanically picked depending on the maturity and the condition of the crop. Grapes were entirely destalked, and maceration took place in thermo-regulated steel tanks for 15 days. Maturation took place in steel tanks before bottling before summer.

## TASTING NOTES

A deep ruby colour. The wine has a delicate nose of red fruits (raspberry and strawberry). The palate is supple, round and fruity.

## HOW TO SERVE

This supple and hearty wine is perfect with “Salade Landaise” and grilled red meat. Serve at 12-14°C. Ageing potential: 1 to 5 years.

MENTZENDORFF  
*wine shippers since*  
1858



LANGLOIS-CHATEAU  
VIGNOBLES & CRÉMANTS DE LOIRE  
*Depuis 1885*

### VINTAGE

2021

### STYLE

Red

### BLEND OF GRAPES

100% Cabernet Franc

### WINEMAKER

François-Régis de Fougeroux

