

LANGLOIS-CHATEAU, LOIRE VALLEY,
FRANCE

CRÉMANT DE LOIRE PRESTIGE CUVÉE 'QUADRILLE'

DETAILS OF PRODUCTION

'Quadrille' is the name given to a traditional set dance for 4 people. In Saumur it could also be for 4 horses. This cuvée is a blend of 4 grape varieties, 4 terroirs, 4 years of ageing. The grapes are issued from Langlois' best plots located on 4 excellent terroirs: St Hilaire St Florent (chalky flint), St Léger de Montbrillais (chalky) Montreuil-Bellay (chalky clay) and Dampierre sur Loire (chalky flint). All grapes are carefully hand picked when perfectly ripe to respect the integrity of the berry and the wine is matured according to the traditional method, ageing for a minimum of 4 years on its lees to allow the complex flavours of the wine to develop. Further maturation takes place in the cellar for at least 6 months after disgorgement in order to assemble the aromas.

TASTING NOTES

Light yellow, bright, fine and harmonious bubbles. Some rather discreet buttery and brioche notes, and a touch of white fruits and nuts form a shiny quartet. Nice acidity, underlined by aromas of lemon and raspberry.

HOW TO SERVE

Serve chilled as an aperitif with canapés, this Quadrille can also be enjoyed at the table, where it can accompany fish in sauce or white meat dishes.

"Pale-medium lemon, with notable legs. Fresh-toasted bread, hint of wet wool, marked black-cherry fruit over some apple. Spicy, toasty lees palate entry, with fine mousse and crisp apple. Decent length and a clear step-up from the NV." 16/20"

JANCIS ROBINSON, JANCISROBINSON.COM, 7 MARCH 2019
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www.langlois-chateau.fr

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1858



LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE
Depuis 1885

VINTAGE

2013

STYLE

Sparkling

BLEND OF GRAPES

50% Chenin
15% Chardonnay
15% Cabernet franc
20% Pinot Noir

WINEMAKER

François-Régis de Fougereux

ALCOHOL

12.5%

