

LANGLOIS-CHATEAU, LOIRE VALLEY,  
FRANCE

MENTZENDORFF  
*wine shippers since*  
1858



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

## POUILLY-FUMÉ

### DETAILS OF PRODUCTION

Langlois-Chateau has maintained a partnership with 3 specific grape growers over the past decade or so to provide some of the fruit which goes into the production of Langlois-Chateau's Pouilly-Fumé. Some of these estates are located on 'caillote' soils (small white chalky stones) on the right side of the Loire Valley, facing Sancerre. Fermentation of the must is carried out at low temperatures (18 to 20°) for around 20 days. The wine is raked once a month for 3 months and is then aged in tank until the summer. This wine then undergoes a maturation period in bottle for 3 to 6 months. Pouilly-Fumé remains a beautiful expression of the Sauvignon grape.

### TASTING NOTES

Pale yellow with silvery reflections. A fresh and intense nose of citrus fruits and almonds. The palate is wonderfully fruity with a note of gunflint on the finish. The mouth is enhanced by a pleasant minerality.

### HOW TO SERVE

Ideal with all seafood, this wine is delicious with dry cheese, such as the Crottin de Chavignolle and is excellent served as an aperitif.

#### VINTAGE

2020

#### STYLE

White

#### BLEND OF GRAPES

100% Sauvignon Blanc

#### WINEMAKER

François-Régis de Fougereux

#### ALCOHOL

13.5%

