

LANGLOIS-CHATEAU, LOIRE VALLEY,
FRANCE

SAUMUR-CHAMPIGNY

DETAILS OF PRODUCTION

The Saumur-Champigny terroir takes its name from the Latin « Campus-Ignis » which means « Field of fire ». This Silico-Limestone soil offers wine with fine and silky tannins, quite different from the Saumur Appellation, mainly from Clay-Limestone soils. During the night, the sand (on the surface) restores the heat stored during the day. The Cabernet Franc grapes are taken from the vineyards in Dampierre sur Loire. This vintage was mechanically harvested, sorted and fully destemmed. Separate maceration by plot occurred in thermo-regulated stainless steel vats to preserve the fresh fruit flavours. The wine was matured in tanks before being bottled in Spring.

TASTING NOTES

Cherry-red colour with intense aromas of red fruit and notes of violet in the nose. Medium-bodied with a round and fruity palate - this wine can be drunk young but will also develop over the next 3-5 years.

HOW TO SERVE

Round and fruity, this wine deliciously accompanies grilled meat or poultry and smoky cheese. It is also very pleasant with grilled fish.

MENTZENDORFF
wine shippers since
1858



LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE
Depuis 1885

VINTAGE

2018

STYLE

Red

BLEND OF GRAPES

100% Cabernet Franc

WINEMAKER

François-Régis de Fougereux

ALCOHOL

13%

