

LANGLOIS-CHATEAU, LOIRE VALLEY,  
FRANCE

# COTEAUX DE SAUMUR LES BEAUGRANDS

## DETAILS OF PRODUCTION

This Prestige Coteaux de Saumur derives from only one field, less than one hectare in size and named Les Beaugrands. The old Chenin Blanc vines grow on sand and clay soils made up of limestone which allow for long ripening and a dramatic complexity of flavour in the grapes.

The vineyards are harvested by hand to pick only optimum bunches and grapes. The grapes are then gently pressed and undergo a long, cool fermentation in stainless-steel vats. Ageing on the lees occurs for eight months with regular *bâtonnage*, before they blend and select the best vats prior to bottling.

## TASTING NOTES:

Sustained and pale yellow in colour. Delicate and complex on the nose with aromas of marked quince. In the mouth, the wine is suave and fresh, and is very aromatic with flavours of fruits confit and honey on the finish. The finish is voluptuous and long.

## HOW TO SERVE:

This Coteaux de Saumur will go perfectly well with Foie gras. It can also be enjoyed with a Tarte Tatin or it is a perfect pair to blue cheese.

MENTZENDORFF  
*wine shippers since*  
1858



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

VINTAGE  
2020

STYLE  
White

BLEND OF GRAPES  
100% Chenin Blanc

WINEMAKER  
François-Régis de Fougereux

ALCOHOL  
13%

