

LANGLOIS, LOIRE VALLEY, FRANCE

MENTZENDORFF
wine shippers since
1858

CANDENCE EXTRA BRUT 2017



LANGLOIS
CRÉMANT DE LOIRE

DETAILS OF PRODUCTION

Regular, precise, elegant: inspired by the rhythm of the thoroughbred, Cadence cleverly and creatively expresses the story of prestigious Langlois vintages for epicurean palates looking for gastronomic emotions.

Hand-harvested with low-height crates (40cm) to keep the berries intact all the way to the press and avoid self-pressing. They also ensure gentle transfer.

TASTING NOTES

A luminous golden colour with fine and harmonious bubbles. Wrapping notes of hazelnut, dried fruit and brioche. A delicious complex profile, where finesse and smoothness meet a beautiful acidity, accentuated by hints of lemon and white fruits.

HOW TO SERVE

Cadence is the perfect match for a simply delicious meal, from aperitif to dessert. The wine is ideal with white meats, such as poultry supremes with morel mushrooms, and fish in sauce, such as cod in a walnut and Comté crust.

VINTAGE

2017

STYLE

Sparkling

BLEND OF GRAPES

50% Chenin
20% Chardonnay
20% Pinot Noir
10% Cabernet Franc

WINEMAKER

François-Régis de Fougereux

ALCOHOL

12%

