

LANGLOIS, LOIRE VALLEY, FRANCE

MENTZENDORFF
wine shippers since
1858

BRUT ROSÉ



LANGLOIS
CRÉMANT DE LOIRE

DETAILS OF PRODUCTION

The grapes used in production come from the Montreuil Bellay and Puy Notre Dame area, where the terroir is chalky-clay, well-known for its ability to produce top quality Cabernet Franc. The grapes are entirely hand-picked in small 25kg crates and pneumatic pressing occurs immediately after gathering (160kg of grapes gives 100l of juice). Vinification occurs in stainless steel thermoregulated tanks and the second fermentation is drawn in the bottle (a traditional method). The wine matures on its lees for a minimum of 18 months in freestone cellars across 6km.

TASTING NOTES

A pale pink colour with subtle copper highlights. Delicious hints of vine peach, with an aerial elegance. Fresh, full-bodied and fruity on the palate, with a long finish.

HOW TO SERVE

The freshness, fine bubbles and fruitiness of our Langlois Crémant de Loire Brut rosé make for an original aperitif as well as an ideal companion for red fruit desserts.

VINTAGE
NV

STYLE
Sparkling

BLEND OF GRAPES

78% Cabernet Franc
12% Pinot Noir

WINEMAKER
François-Régis de Fougereux

ALCOHOL
12%

