

LANGLOIS, LOIRE VALLEY, FRANCE

COTEAUX DE SAUMUR BIO, LES BEAUGRANDS

DETAILS OF PRODUCTION

The excellence of the 2020 vintage is reflected in the elegance and richness of this powerful Coteaux de Saumur, 100% Chenin Blanc. A particularly precocious vintage, this wine retains a lovely freshness against a honeyed, fruity and roasted backdrop. A harmonious balance achieved without malolactic fermentation thanks to the know-how and expertise of the Langlois technical team.

TASTING NOTES

Bright yellow with golden highlights. A complex, roasted nose with hints of dried apricot. Well balanced and harmonious palate. A rich and concentrated attack gives way to a lovely tension in touch with the fresh breeze of the Loire. The finish is balanced with subtle notes of honeyed fruits, hazelnuts and walnuts.

HOW TO SERVE

Ideal served between 8 and 10°C, this wine reveals its full potential as a starter with seafood risotto then as a main course with poultry and tasty white meats or fish with “Beurre Blanc”. Goes very well with cheese like “Fourmes d’Ambert” (blue cheese).

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1858



LANGLOIS
CRÉMANT DE LOIRE

VINTAGE

2020

STYLE

White

BLEND OF GRAPES

Chenin Blanc

WINEMAKER

François-Régis de Fougereux

ALCOHOL

14.4%

