

LANGLOIS, LOIRE VALLEY, FRANCE

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1858

SAUMUR BLANC BIO, CLOS ST FLORENT



LANGLOIS
CRÉMANT DE LOIRE

DETAILS OF PRODUCTION

The excellence of the 2020 vintage is reflected in the elegance and richness of this powerful Saumur Blanc, 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. Light pressing in pneumatic presses few hours after the harvest.

Fermentation and ageing for a total of 12 months in 228-liter superior French oak barrels – from Burgundy – with regular stirring of the lees. The following distribution ensures a harmonious aromatic balance: 22% new barrels, 26% 1 wine barrels, 20% 2 wines barrels, 19% 3 wines barrels, 13% 4 wines barrels.

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).

VINTAGE

2020

STYLE

White

BLEND OF GRAPES

Chenin Blanc

WINEMAKER

François-Régis de Fougeroux

ALCOHOL

14.4%

