

LANGLOIS, LOIRE VALLEY, FRANCE

# SAUMUR ROUGE BIO, CLOS ST FLORENT

## DETAILS OF PRODUCTION

The excellence of the 2020 vintage is reflected in the elegance and richness of this powerful 100% Cabernet Franc Saumur Rouge. Grapes from 2 parcels of Clos St Florent, one planted in 1965 and the other in 1969. The average age of the vines is over 55 years. Deeply rooted in the soil, this wine expresses all the character and richness of this exceptional terroir overlooking the Loire. Yields 45 hecto/ hectares.

Hand-harvested using low-height crates (40cm) to keep the berries intact all the way to the press and avoid self-pressing. They also ensure gentle decanting. Grapes are harvested at full maturity to explore the full complexity of aromas while preserving freshness.

## TASTING NOTES

A deep ruby red colour, delicate nose of ripe fruit aromas, a well-balanced and elegant palate with round and supple tannins.

## HOW TO SERVE

Best served between 16 and 18°C, this cuvée reveals its full potential with prime rib, game meats and well-aged cheeses.

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**1858**



**LANGLOIS**  
CRÉMANT DE LOIRE

### VINTAGE

2020

### STYLE

Red

### BLEND OF GRAPES

Cabernet Franc

### WINEMAKER

François-Régis de Fougeroux

### ALCOHOL

14.5%

