

LANGLOIS, LOIRE VALLEY, FRANCE

MENTZENDORFF
wine shippers since
1858

BRUT RESERVE



LANGLOIS
CRÉMANT DE LOIRE

DETAILS OF PRODUCTION

The grapes used to make Crémant de Loire brut come from 6 quality terroirs: Côtes de Saumur, Coteaux de St Léger, Puy Notre Dame, Bas Layon, Haut Layon and Montreuil Bellay all of which have predominantly chalky soils. The grapes are entirely hand-picked in small 25kg crates and a pneumatic press is used immediately after gathering (160kg of grapes gives 100l of juice) .

During vinification grape varieties and terroir are separated in thermoregulated stainless steel tanks and it is the taste of the clear, unblended wines which determines the final mix (the best vintages using around 10% of reserve wines).

The second fermentation is drawn in the bottle and the wine is matured on the lees for a minimum of 24 months in the wineries freestone cellars.

TASTING NOTES

A pale gold color with delicate, refined bubbles. Pleasant aromas of white flowers (Tilia, Hawthorn) A subtle palate with an intense freshness

HOW TO SERVE

The freshness, fine bubbles and elegance of our Langlois Crémant de Loire Blanc Brut make it an excellent wine for receptions and ceremonies.

Ageing potential : From 3 to 5 years.

Served between 8 and 10°C, the personality of this wine will perfectly shine during an aperitif with simple and elegant hors d'oeuvres.

VINTAGE
NV
STYLE
White
BLEND OF GRAPES
67% Chenin Blanc 23% Chardonnay 10% Cabernet Franc
WINEMAKER
François-Régis de Fougeroux
ALCOHOL
12%

