

Saumur blanc bio, Clos St Florent

The flagship of the House.



LANGLOIS
CRÉMANT DE LOIRE

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. An harmonious balance achieved without malolactic fermentation thanks to the know-how and expertise of the Langlois technical team.



Bright yellow with golden highlights.



A complex, roasted nose with hints of dried apricot.



Well balanced and harmonious palate. A rich and concentrated attack give the 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.

AOP Saumur | Vintage 2020

Technical characteristics

- Average age of vines over 35 years / Yields : 45 hecto/hectares
- Alcohol content; 14,4%
- Hand-harvested with low-height crates (40cm) to keep the berries intact all the way to the press and avoid seld-pressing. They also ensure gentle transfer.

Vinification in 228-liter Burgundy barrels , French oak.

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 ensure an harmonious aromatic balance : 22% new barrels, 26% 1 wine barrels, 20% 2 wines barrels, 19% 3 wines barrels, 13% 4 wines barrels.

- Selection and blending of the best barrels.



The Langlois style

- The grapes are harvested at the perfect maturity to explore the fully complexity of aromas and keep the freshness of the Chenin Blanc.



Ageing potential: in a cellar maintained at a constant temperature, the vintage will keep its magnificent expression for 5 to 10 years.



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).

Grape Variety : Chenin Blanc

Terroir : Sand-Limestone

Expositon : North

The Clos overlooks the Loire and is strongly influenced by the prevailing winds.

Harvest : 14th and 15th
September 2020.



Rich

Powerfull

Balanced



www.langlois-cremantdeloire.com