

LANGLOIS, BRUT RÉSERVE

Guardian of the Langlois Style



Year after year, the Brut Réserve perpetuates with constancy and precision the essence of the Langlois signature: freshness, elegance and complexity...



A pale gold color with delicate, refined bubbles.



Pleasant aromas of white flowers (Tilia, Hawthorn)



A subtle palate with an intense freshness

Technical characteristics

- Hand-harvested with low-height crates (40cm) to keep the berries intact all the way to the press and avoid self-pressing. They also ensure gentle transfer.

Our requirements beyond the appellation

- Light pressing in pneumatic presses few hours after the harvest to keep the best of the first juices.
- Separated vinification between « Cuvées » and « Tailles » to ensure the perfect needs of each juice.
- Addition of reserve wine from older vintages to bring complexity and balance to this emblematic cuvée.
- Aged for a minimum of 24 months on lees, compared with 12 months for the appellation Crémant and 15 months for Champagne
- Dosage brut 10g/L

The Langlois Style

- Grapes harvested at perfect maturity to explore the full complexity of the Chenin's aromas while keeping its freshness.
- Longer ageing on lees to refine the aromatic profile of the cuvée.

Awards

- Decanter World Wine Awards – Silver 90/100
- Concours des Ligiers 2023 – Silver
- Concours National des Crémants 2022 – Gold
- Concours National des Crémants 2021 – Silver

Blend

- 67% Chenin
- 23 % Chardonnay
- 10% Cabernet Franc

Including 12% of Réserve wine.

AOP Crémant de Loire
Traditional Method

Saumur's terroirs :

Silico-limestone, Clay-limestone, Schist



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 appetizers.

Regularity

Elegance

Complexity

