

LANGLOIS BRUT ROSÉ

An ode to the freshness



LANGLOIS
CRÉMANT DE LOIRE

Behind its luminous color, the Brut Rosé reveals a radiant personality, driven by the freshness of the fruit.



A pale pink color with subtle copper highlights.



Delicious hints of vine peach, with an aerial elegance.



Fresh, full-bodied and fruity on the palate, with a long finish.

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.
- Aged for a minimum of 24 months on lees, compared with 12 months for the appellation Crémant and 15 months for Champagne
- Dosage Brut 12g/L

The Langlois Style

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

Blend

- 78% Cabernet Franc
- 12% Pinot Noir

AOP Crémant de Loire
Traditional Method

Saumur's terroirs :
Silica-limestone, Clay-limestone



Ageing potential : From 3 to 5 years.



Served between 8 and 10°C, this cuvée is a breath of freshness for the aperitif or on the table. Its fine, refreshing sparkliness and incomparable fruitiness are particularly well matching with salmon ceviche with raspberries as a starter, or strawberry tiramisu for dessert.

Awards

- Concours National des Crémants 2023 – Silver
- Concours National des Crémants 2022 - Gold
- Concours National des Crémants 2017 - Gold

Fruity

Elegance

Freshness

