

LANGLOIS VINTAGE BRUT 2018

Quintessence of time



LANGLOIS
CRÉMANT DE LOIRE

The Vintage cuvée stamps the Langlois style on each exceptional harvest. The Chenin grape reveals its elegance and freshness, highlighted by the structure of the Chardonnay and the vinosity of the Cabernet Franc.



A pale yellow colour with golden highlights



Delicate aromas of white fruits and white flowers, with a hint of vanilla.



Generous and full-bodied on the palate, with a long brioche 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 for each juice.
- Aged for a minimum of 4 years on lies, compared with 12 months for the appellation Crémant and 15 months for Champagne.
- Dosage brut between 8-10g/L

The Langlois Style

- Grapes harvested at perfect maturity to explore the full complexity of the Chenin's aromas while keeping its freshness.
- Renowned savoir-faire in blending to reveal the full potential of these grape varieties in the Saumur terroir.
- Longer ageing on lees to refine aromatic profile of the cuvée.

Blend

- 68% Chenin
- 22% Chardonnay
- 10% Cabernet Franc
- 6% Grolleau

AOP Crémant de Loire
Traditional Method

Saumur's terroirs :

Silico-limestone, Clay-limestone, Schist



Ageing potential: in a cellar maintained at a constant temperature, the vintage will retain its full expression for 4 to 6 years.



Served between 8 and 10°C, this cuvée reveals its full potential as a starter with refined seafood, such as shellfish or oysters, and as a main course with poultry and tasty white meats.

Balance



Fresh



Delicate

[2018]

An exceptional vintage due to a dry winter, a wet spring and a very hot summer. Result of this season, the Vintage cuvée is a superb well-balanced sparkling with a beautiful aromatic richness.

