

LANGLOIS BLANC DE BLANCS BIO 2020

The shining soul of Chenin



LANGLOIS
CRÉMANT DE LOIRE

The embodiment of a demanding and daring savoir-faire, the blend of this Blanc de Blancs exalts with infinite delicacy the purity of Chenin, the beating heart of the Langlois style. The rare 2020 vintage of the House's very first organic Crémant de Loire is revealed in just 10,300 bottles.

-  A magnificent pale yellow colour.
-  The finesse of acacia blends with refined honey notes and a subtle hint of menthol.
-  The lively attack opens up with lovely tension and an enveloping roundness, before a long, saline finish enhanced by hints of citrus fruit.

Caractéristiques techniques

- The grapes are harvested by hand in small crates (40 cm high) to preserve the integrity of the berries all the way to the press, avoiding self-pumping and ensuring gentle transfer.
- No malolactic fermentation and a low dosage of 2 g/L to allow the purity of the Chenin to express itself fully.

Our standards go beyond the appellation

- Certified organic viticulture.
- To preserve the precious first juices, the grapes are delicately pressed just a few hours after harvesting, at a rate of 200 kg/100 L (compared with 150 kg and 160 kg/102 L respectively in the Crémant de Loire and Champagne AOC specifications).
- 100% cuvée selection.
- Aged on laths for a minimum of 3 years (compared with a minimum of 12 months under the Crémant de Loire AOC), in the House's historic tuffeau cellars.

The Langlois style

- Grapes harvested at optimum ripeness to explore all their aromatic complexity and retain their freshness.
- A recognised art of blending, to bring out the full potential of the Langlois vineyard.
- Longer than usual ageing on laths, for an organoleptic profile of great finesse.

Assembly

- 58% Chenin
- 42% Chardonnay

AOP Crémant de Loire
Méthode traditionnelle

Saumur terroirs:
Silico-limestone, Clay-limestone



Ageing potential: stored in a dark place at a constant temperature, this wine will keep for 1 to 3 years.



Served between 8 and 10°C, this Blanc de Blancs is a deliciously subtle aperitif. Paired with refined idiosyncratic dishes (seafood, fish), its bubbles and chiselled aromas make all the difference.

Finesse

Balance

Freshness



[2020]

This remarkably fine, well-balanced vintage will live long in the memory: never before has the House's harvest begun so early. Thanks to a warm summer with little rain, the Chenin and Chardonnay grapes reached perfect ripeness. The early harvest preserved their superb freshness and beautiful fruity aromas.



Distributed by CHR and wine merchants

Available on the website www.langlois-cremantdeloire.fr