LANGLOIS CADENCE EXTRA BRUT 2017

Icon of the House

LANGLOIS
CRÉMANT DE LOIRE

Regular, precise, elegant: inspired by the rhythm of the thoroughbred, Cadence cleverly and creatively expresses the story of prestigious Langlois vintages for epicurean palates looking for gastronomic emotions.

A luminous golden colour with fine and harmonious bubbles.

Wrapping notes of hazelnut, dried fruit and brioche.

A delicious complex profile, where finesse and smoothness meet a beautiful acidity, accentuated by hints of lemon and white fruits.

Technical characteristics

- Hand-harvested with low-heigt 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 few hours after the harvest at 200kg/100L vs 150kg/100L according to the Crémant de Loire appellation vs 160kg/100L according to the Champagne appellation to keep the best of precious first juices.
- 100% Cuvée
- Aged for a minimum of 5 years on lies, compared with 12 months for the appellation Crémant and 15 months for Champagne.
- Dosage extra-brut at 2g/L

The Langlois Style

- Grapes harvested at perfect maturity to explore the full complexity of aromas while keeping 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 the aromatic profile of the cuvée.

Blend

- 50% Chenin
- 20% Chardonnay
- 20% Pinot Noir
- 10% Cabernet Franc

AOP Crémant de Loire
Traditional Method

Selection of our best parcels
Silico-limestone & Clay-limestone Terroirs

Ageing potential: in the darkness of a cool cellar, Cadence's aromas will develop elegantly over 5 to 10 years.

Served between 8 and 10°C, Cadence is the perfect match for a simply delicious meal, from aperitif to dessert. The wine is ideal with white meats, such as poultry supremes with morel mushrooms, and fish in sauce, such as cod in a walnut and Comté crust.

Awards

- Vintage 2017 – Concours nationale des Crémants – Gold medal (2023)
- Vintage 2013 – Concours des Ligers – Bronze medal (2021)
- Vintage 2013 – Vinalies nationales – Gold medal (2020)
- Vintage 2012 – Vinalies nationales – Silver medal (2019)
- Vintage 2012 – Concours des Ligers – Gold medal (2018)

Presice

Fine

Fresh

[**2017**]

An exceptional vintage due to a dry winter, a wet spring ideal for the vines growing, and a capricious summer. The vines also endured 2 episodes of frost in April, followed by heat waves. Cadence 2017, with its delicate and precious blend is revealing the best aromas of this particular year.

www.langlois-cremantdeloire.fr