

Saumur Champigny 2023

The reflection of our winemaking expertise.



LANGLOIS
CRÉMANT DE LOIRE

The Saumur-Champigny terroir takes its name from the Latin "Campus-Ignis" meaning "Field of Fire". This silico-limestone soil produces wines with fine, silky tannins that are quite different from those of the Saumur Appellation, which come mainly from clay-limestone soils.



Ruby color enhanced with bright, garnet reflections and beautiful purple nuances.



The nose, typical of the appellation, reveals aromas of fresh red fruits, such as cherry.



The palate exhibits a remarkable balance with velvety tannins. The finish is long and rich, with subtle notes of licorice.

Technical characteristics

- Grapes from the best terroirs: the emblematic *Poyeux* and *St Vincent* plots combined with *La Corde* and *Les Pavignoles* from Dampierre sur Loire.
- Yield 55 hectolitres per hectare. Alcohol content 13%.
- Mechanical harvest with integrated sorting table.
- Total destemming of the harvest.
- Parcel maceration in temperature-controlled stainless steel vats.
- Matured in vats before bottling in the spring.

The Langlois Style :

- Grapes harvested at full maturity to explore the full complexity of the aromas while retaining freshness.

AOP Saumur-Champigny | Vintage 2023

Grape Variety : Cabernet Franc
Soils : Sand & Clay and Limestone

On the top, there is a very thin layer of sand which releases the heat stored during the day during the night.



Ageing potential: in a cellar maintained at a constant temperature, the vintage will retain its magnificent expression for 3 to 6 years.



Best served between 14 and 16°C, this cuvée reveals its full potential when paired with white meats, charcuterie, or grilled fish in *papillote*, such as salmon or trout.

