



LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885



Crémant de Loire Brut Rosé Non-Vintage

Loire Valley, France

ESTATE

Langlois-Chateau has a rich history as one of the leading producers in the Loire Valley. Over 60% of their production is devoted to their world class Crémants but their Sancerres are also highly regarded as benchmarks for the appellation.

WINE

This 60% Cabernet Franc and 40% Pinot Noir sparkling rosé is hand crafted with the same process and attention to detail as the best Champagne, with only the first pressed (“cuvée”) juice used and 18 months aging on the lees to preserve freshness and color. The beautiful color is achieved from 12-15 hours of skin contact.

VINEYARD

Langlois-Chateau owns and manages 175 acres of the best AOC vineyards in the Loire Valley. For their Crémants, they have an intensely terroir-focused approach of drawing the best characteristics from 6 distinct vineyard areas and soil types in order to create complex and refined wines.

Soils: The Crémant Rosé is hand-picked from two specific terroirs with chalky-clay soils perfectly suited to Cabernet Franc.

Farming: The winery maintains a sustainable approach to vineyard management and holds the “Terra Vitis” certification.

Grape Variety: 100% Cabernet Franc.

WINEMAKING

Fermentation: 62% of the estate’s production is devoted to Crémant. These sparkling wines are treated far beyond category standards and at the level of only the very top Champagne producers.

Grapes are hand harvested in small bins and pressed gently and fermented in stainless steel tanks.

Aging: At least 18 months, and reserve wines are incorporated.

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JEB DUNNUCK

“The NV Crément de Loire Brut Rosé is even better. Made completely from Cabernet Franc aged 18 months on lees in bottle, this bright, juicy, delicious rosé sports a pink/salmon color as well as classic notes of strawberries, cherries, and flowers. It’s fresh, lively, and fruit forward, and perfect for drinking over the coming year or two.”