



LANGLOIS-CHATEAU

VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885



Crémant de Loire Brut 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 polished and fresh Crémant is hand crafted with the same process and attention to detail as the best Champagne, with only the "cuvée" juice used and extended 36-month aging on the lees.

VINEYARD

Langlois-Chateau owns and manages 175 acres of the best AOC vineyards in the Loire Valley. *Soils:* 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.

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

Grape Varieties: 60% Chenin Blanc (including 10% reserve wine), 20% Chardonnay and 20% 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 steell tanks.

Aging: At least 24 months (versus 12 month minimum), and reserve wines are incorporated.

Alcohol: 12.5%

TASTING NOTE

"Incredibly polished and pure: fresh aromas and flavors of citrus, orchard fruit, and lovely toasty accents; fine bubbles and elegance draw out the complexity."



WINE ENTHUSIAST

"A blend of Chenin Blanc, Cabernet Franc and Chardonnay, this is a round, mouth filling sparkling wine with ripe apple flavors layered with grapefruit acidity and a tight, final texture that is crisp and mineral."