



(Left) The caves of Langlois-Chateau (Right) The Fontaine-Audon vineyard of Sancerre features one of the few true "Château" of the region



Crémant de Loire Brut NV

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. 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: For their Crémant, 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.

WINEMAKING

Variety: 60% Chenin Blanc (including 10% reserve wine), 20% Chardonnay, 20% Cabernet Franc

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 24 months (versus 12 month requirement) with reserve wines incorporated

Alcohol: 12.5%

91

Decanter

"A blend of 60% Chenin Blanc and equal amounts of Chardonnay and Cabernet Franc, with 10% reserve wine. Fresh and inviting nose, fine bubbles on the palate and tangy, almost sherbet apple flavors. Really enjoyable, with a citrus kick towards the finish. Well balanced with good acidity to keep it refreshing and nice depth. Pair with light summer snacks or fish. A crowd-pleaser." - "G.H., 5/2021

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