

LANGLOIS-CHATEAU, LOIRE VALLEY,
FRANCE

CRÉMANT DE LOIRE PRESTIGE CUVÉE 'QUADRILLE'

DETAILS OF PRODUCTION

'Quadrille' is the name given to a traditional set dance for 4 people. In Saumur it could also be for 4 horses...

The grapes are issued from Langlois' best plots located on 4 excellent terroirs: St Hilaire St Florent (chalky flint), St Léger de Montbrillais (chalky) Montreuil-Bellay (chalky clay) and Dampierre sur Loire (chalky flint). All grapes are carefully hand picked when perfectly ripe to respect the integrity of the berry and the wine is matured according to the traditional method, ageing for a minimum of 4 years on its lees to allow the complex flavours of the wine to develop.

TASTING NOTES

Some rather discreet buttery and brioche notes, and a touch of white fruits and nuts form a shiny quartet. A lace-like palate sublimates the very fine bubbles.

HOW TO SERVE

Ideal as an aperitif, with canapés, fish & white meats.

"Pale-medium lemon, with notable legs. Fresh-toasted bread, hint of wet wool, marked black-cherry fruit over some apple. Spicy, toasty lees palate entry, with fine mousse and crisp apple. Decent length and a clear step-up from the NV." 16/20"

JANCIS ROBINSON, JANCISROBINSON.COM, 7 MARCH 2019
CRÉMANT DE LOIRE PRESTIGE CUVÉE 'QUADRILLE'

www.langlois-chateau.fr

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1858



LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885

VINTAGE

2012

STYLE

Sparkling

BLEND OF GRAPES

60% Chenin
15% Chardonnay
15% Cabernet franc
10% Pinot Noir

WINEMAKER

François-Régis de Fougeroux

ALCOHOL

12.5%

