

LANGLOIS-CHATEAU, LOIRE VALLEY,  
FRANCE

MENTZENDORFF  
*wine shippers since*  
1858



LANGLOIS-CHATEAU  
VIGNOBLES & CRÉMANTS DE LOIRE

*Depuis 1885*

## CRÉMANT DE LOIRE ROSÉ

### DETAILS OF PRODUCTION

The grapes used in production come from the Montreuil Bellay and Puy Notre Dame area, where the terroir is chalky-clay, well-known for its ability to produce top quality Cabernet Franc. The grapes are entirely hand-picked in small 25kg crates and pneumatic pressing occurs immediately after gathering (160kg of grapes gives 100l of juice). Vinification occurs in stainless steel thermoregulated tanks and the second fermentation is drawn in the bottle (a traditional method). The wine matures on its lees for a minimum of 18 months in freestone cellars across 6km.

### TASTING NOTES

Light pink in colour and an elegant nose of red fruit. The wine displays a fresh, fruity and full-bodied palate bursting with raspberry and blackcurrant.

### HOW TO SERVE

The freshness, fine bubbles and fruitiness of our Langlois Crémant de Loire Brut rosé make for an original aperitif as well as an ideal companion for red fruit desserts.

*“The NV Crémant 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 colour 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.”  
91 points”*

**JEB DUNNUCK, JEBDUNNUCK.COM, 15 MARCH 2018**  
CRÉMANT DE LOIRE BRUT ROSÉ

[www.langlois-chateau.fr](http://www.langlois-chateau.fr)

<b>VINTAGE</b>
NV
<b>STYLE</b>
Sparkling
<b>BLEND OF GRAPES</b>
100% Cabernet Franc
<b>WINEMAKER</b>
François-Régis de Fougeroux
<b>ALCOHOL</b>
12.5%

