

LANGLOIS-CHATEAU, LOIRE VALLEY,
FRANCE

POUILLY-FUMÉ

DETAILS OF PRODUCTION

Langlois-Chateau has maintained a partnership with 3 specific grape growers over the past decade or so to provide some of the fruit which goes into the production of Langlois-Chateau's Pouilly-Fumé. Some of these estates are located on 'caillote' soils (small white chalky stones) on the right side of the Loire Valley, facing Sancerre. Fermentation of the must is carried out at low temperatures (18 to 20°) for around 20 days. The wine is raked once a month for 3 months and is then aged in tank until the summer. This wine then undergoes a maturation period in bottle for 3 to 6 months.

TASTING NOTES

Pale yellow with greenish hues. A fresh and intense nose of citrus, fruits and almonds. The palate is wonderfully fruity with a note of gunflint on the finish.

HOW TO SERVE

Ideal with all seafood, this wine is delicious with dry cheese, such as the Crottin de Chavignolle and is excellent served as an aperitif.

MENTZENDORFF
wine shippers since
1858



LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE
Depuis 1885

VINTAGE

2017

STYLE

White

BLEND OF GRAPES

100% Sauvignon Blanc

WINEMAKER

François-Régis de Fougereux

ALCOHOL

13.5%

