

LANGLOIS-CHATEAU, LOIRE VALLEY,
FRANCE

SAUMUR BLANC

DETAILS OF PRODUCTION

In 1982, Bernard Leroux produced the first vintage of the wine which was to be the Domaine Langlois-Chateau red and white. Since then, and as a result of the success that it has had, Langlois-Chateau has increased its vineyard holding in the Saumur area and consistently increased the quality of its wines.

This wine is produced with fruit from the Bron and St Florent vineyards (a total of 22 hectares). The harvest was entirely hand picked into small 25kg crates and yielded 55 hl/ha. Fermentation was controlled at between 18-20 degrees to preserve aromas.

TASTING NOTES

Light yellow colour with an intense nose. Aromas of white flowers and exotic fruit. The wine is Sharp at first, fruity and full-bodied on the palate culminating in a lengthy citrus fruit finish.

HOW TO SERVE

This subtle and elegant wine is the ideal companion for raw or cooked shellfish, fish, asparagus and certain hard cheese.

MENTZENDORFF
wine shippers since
1858



LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE
Depuis 1885

VINTAGE

2018

STYLE

White

BLEND OF GRAPES

100% Chenin Blanc

WINEMAKER

François-Régis de Fougeroux

ALCOHOL

13%

