

LANGLOIS-CHATEAU, LOIRE VALLEY,
FRANCE

SAUMUR VIEILLES VIGNES BLANC

DETAILS OF PRODUCTION

The Vieilles Vignes cuvée is produced from two low yielding 1½ hectare plots of Chenin Blanc, both well in excess of 35 years old. The soil is the characteristic Saumur mixture of sand and limestone, with a high calcium content vital for the preservation of the acidity in the fruit and therefore allowing for a longer ripening which concentrates and enhances the flavours. The Langlois-Château Chenin vineyards are around St Florent. The grapes are hand harvested with several “tries” or passes through the vineyards, to ensure all fruit is of optimum ripeness. The fruit is gently pressed and fermented to dryness in 225l Frenach oak burgundy barrels (20% new barrels and 80% aged by 1 to 4 wines). The oak employed allows the Chenin flavours to shine without being masked by excessive new oak character. Nevertheless barrel-fermentation allows for a gentler, longer and more extended flavour development. The wine rests on its lees for a further 9-12 months in barrel, which imparts a richness and nutty character to augment the fruit flavours.

TASTING NOTES

Honeyed and floral with powerful fruit, well-judged oak and a herby hazelnut hint on the finish. If further aged (for up to fifteen years) the wine will develop a deep honey colour and character with the richness and spicy nutty flavours complementing the deep, candied fruit characters of an aged wine.

HOW TO SERVE

The Saumur Blanc Vieilles Vignes has a wonderful ability to accompany diverse fish dishes, especially white fish in cream sauces. It would be equally at home accompanying one of northern France’s soft ripe cheeses and will also pair well with oysters, scallops and other seafood.

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1858



LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885

VINTAGE

2015

STYLE

White

BLEND OF GRAPES

100% Chenin Blanc

WINEMAKER

François-Régis de Fougereux

ALCOHOL

14.5%

