

LANGLOIS-CHATEAU, LOIRE VALLEY,  
FRANCE

## SAUMUR-CHAMPIGNY

### DETAILS OF PRODUCTION

The Cabernet Franc grapes are taken from the vineyards in Dampierre sur Loire, where the soil is sand and chalk. This vintage was mechanically harvested, sorted and fully destemmed. Separate maceration by plot occurred in thermo-regulated stainless steel vats to preserve the fresh fruit flavours. The wine was matured in tanks before being bottled in Spring.

### TASTING NOTES

Cherry-red colour with intense aromas of red fruit and notes of violet in the nose. Medium-bodied with a round and fruity palate - this wine can be drunk young but will also develop over the next 4 years.

### HOW TO SERVE

Round and fruity, this wine deliciously accompanies grilled meat or poultry and smoky cheese. It is also interesting with grilled fish.

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**1858**



**LANGLOIS-CHATEAU**  
VIGNOBLES & CRÉMANTS DE LOIRE  
*Depuis 1885*

#### VINTAGE

2016

#### STYLE

Red

#### BLEND OF GRAPES

100% Cabernet Franc

#### WINEMAKER

François-Régis de Fougereux

#### ALCOHOL

13%

