

LANGLOIS-CHATEAU, LOIRE VALLEY,
FRANCE

SAUMUR-CHAMPIGNY VIEILLES VIGNES

DETAILS OF PRODUCTION

Cabernet Franc grapes are taken from 5 ha of vineyard across 4 different regions, from vines which are up to 30 years old. The biggest parcel of fruit comes from le clos du Château in Varrains, but small parcels are also picked from la mort aux oiseaux in Varrains, les Poyeux in Varrains and le Clos Breton in Chacé to make up the blend. Grapes are hand picked and sorted at the cellar - guaranteeing only the best quality Cabernet Franc is used. The harvest totally destalked and goes through cold maceration in separate parcels for 3-4 in order to get more concentrated fruit flavours. Fermentation then takes 3 to 4 weeks in small tanks and the wine is matured in 500 litre French oak barrels (30% new oak) for 8 to 12 months.

TASTING NOTES

An intensely dark – almost black - ruby colour. On the nose, ripe fruit aromas and notes of wood stand out, suggesting a good integration of the barrel ageing. On the palate, a nice body is enhanced by round and supple tannins. Although it can be enjoyed now, it will age beautifully. Try in a few years time or even a few decades!

HOW TO SERVE

An excellent gastronomic wine to accompany game, braised meat and mature cheese.

MENTZENDORFF
wine shippers since
1858



LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE
Depuis 1885

VINTAGE
2014

STYLE
Red

BLEND OF GRAPES
100% Cabernet Franc

WINEMAKER
François-Régis de Fougereux

ALCOHOL
13.5%

