

LANGLOIS-CHATEAU, LOIRE VALLEY,  
FRANCE

# DOMAINE LANGLOIS-CHATEAU, CABERNET DE SAUMUR ROSÉ

## DETAILS OF PRODUCTION

The Cabernet Franc used to produce this classic rosé style is planted on chalky-clay soil in the vineyards of Coudray-Macouard. This harvest yielded 60 hl/ha and was fully destemmed before a gentle pressing. Maceration was undertaken for 12 to 24 hours to obtain colour and body before fermentation occurred at controlled temperatures to preserve the fresh fruit aromas. Filtration was through kieselguhr and the wine was cooled before bottling to avoid the formation of tartaric crystals.

## TASTING NOTES

Salmon-pink in colour with a nose of fresh red fruit and sour candies. Deliciously juicy on the palette, fruity and long-lasting.

## HOW TO SERVE

A perfect wine for summer – much appreciated as an aperitif or during meals. Dry and typically cabernet-franc, it is a wonderful complement for crudités, barbecues and salads.

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

### VINTAGE

2018

### STYLE

Rosé

### BLEND OF GRAPES

100% Cabernet Franc

### WINEMAKER

François-Régis de Fougereux

### ALCOHOL

12.5%

