

(Left) The caves of Langlois-Chateau (Right) The Fontaine-Audon vineyard of Sancerre features one of the few true "Château" of the region



Crémant de Loire Brut Rosé NV

Loire Valley, France

ESTATE

Langlois has a rich history as one of the leading producers in the Loire Valley. Over 60% of their production is devoted to their world class Crémants but their Sancerres are also highly regarded as benchmarks for the appellation.

WINE

Crémant de Loire Brut Rosé NV is a blend of 70% Cabernet Franc and 30% Pinot Noir. This bright and juicy Crémant is hand crafted with the same process and attention to detail as the best Champagne, with only the first pressed ("cuvée") juice used and 18 months aging on the lees to preserve freshness and color. The beautiful color is achieved from a 12-15 hour skin contact.

VINEYARD

Langlois owns and manages 175 acres of the best AOC vineyards in the Loire Valley. For their Crémants they have an intensely terroir-focused approach of drawing the best characteristics from 6 distinct vineyard areas and soil types in order to create complex and refined wines.

Soils: The Crémant Rosé is hand-picked from 2 specific terroirs with chalky-clay soils perfectly suited to Cabernet Franc and Pinot Noir.

Farming: The winery maintains a sustainable approach to vineyard management and holds the "Terra Vitis" certification.

WINEMAKING

Variety: 70% Cabernet Franc, 30% Pinot Noir

Fermentation: Treated far beyond the category standards, Langlois-Chateau operates at levels of only the very top Champange producers. Grapes are hand harbested in small bins, pressed gently and germented in stainless steel tanks

Aging: At least 18 months on lees, with reserve wines incorporated.

Alcohol: 12.5%



JEB DUNNUCK

"The NV Crement de Loire Brut Rosé is even better. Made completely from Cabernet Franc and Pinot Noir, aged 18 months on lees in bottle, this bright, juicy, delicious rosé sports a pink/salmon color as well as classic notes of strawberries, cherries, and flowers. It's fresh, lively, and fruit forward, and perfect for drinking over the coming year or two" -3/2020, Jeb Dunnuck

