



LANGLOIS-CHATEAU



Sancerre 2018

Loire Valley, France

ESTATE:

Langlois-Chateau 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:

100% Sauvignon Blanc from Langlois-Chateau's best vineyards in the Sancerre AOC. This serious and complex Sancerre has brightness, intensity, depth and minerality.

VINEYARD:

Langlois-Chateau owns and manages 175 acres of the best AOC vineyards in the Loire Valley. Soils: The Sancerre AOC is grown on a mostly chalk terroir that has a hint of silex (flint), which gives the wine a mineral character.

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

Grape Variety: 100% Sauvignon Blanc.

WINEMAKING:

Fermentation: The grapes are hand and machine harvested from a selection of the best plots before being pressed gently with pneumatic presses. Fermentation takes place in thermoregulated stainless steel tanks.

Dosage: 0/4g/liter

Alcohol: 12.5% ABV

TASTING NOTE:

Fresh and vibrant. Bright aromas of citrus and green apple. Clear minerality on the palate balanced with subtle honey and floral notes. Lingering crisp fruit and a flinty character on the finish.