

LANGLOIS BRUT RÉSERVE NV

REGION Loire Valley, France
VARIETY 60% Chenin Blanc,
20% Chardonnay, 20% Cabernet Franc
AGING 36 months on lees
ALC 12.5%

KEY POINTS

- Historic sparkling house in Saumur, founded in 1885; Owned by the Bollinger family since 1973
- Hand-harvested, produced using the traditional method
- Aged twice as long as the appellation laws require

NOTES *Elegant and dry, with aromas of white flowers, golden apple, and almond. The mousse is fine and persistent, with a crisp, mineral finish.*

PAIRING *Truffle fries, seafood pasta with fresh herbs*

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