



Cremant de Loire Brut, Langlois Chateau



Tasting Notes

Light yellow colour with fine, delicate bubbles. A complex nose mixing different fruits (quince, peach and grapefruit) with a fresh, delicate and refined mouth-feel. The freshness, fine bubbles and elegance of the Langlois Cremant de Loire Blanc Brut make it an excellent wine for receptions and ceremonies.

About this wine

Country	France
Winery	Langlois Chateau
Grape	Cabernet Franc, Chardonnay, Chenin Blanc
Style	Sparkling
Colour	White
Year	NV
France Regions	Loire Valley
Champagne & Sparkling	Sparkling

Langlois Chateau



Founded in the heart of the Loire Valley in 1885, Langlois-Chateau specialises in elegant sparkling wines produced under the Crémant de Loire appellation.

The Bollinger family recognised the quality of the wines in 1973, acquiring majority ownership, and have significantly added to the estate's vineyards in Saumur, Saumur-Champigny and Sancerre to cultivate fine expressions of Loire Valley varietals with excellence and tradition.

The elegant Crémants produced from these chalky soils are benchmarks for how sparkling wine from this classic, cool climate can impress. Langlois-Chateau's sustainable approach to viticulture has been recognised with the Terra Vitis certification, marking it as respecting nature to the highest degree.

For more information telephone : 01524 737100 | Email: wine@ewga.net | www.ewga.net

© EWGA Wines, Hying Home Bond, Dock Acres, Warton, Lancashire LA6 1HP.

The information displayed on this site is for general information purposes only.