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



# Sancerre 2021

# 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

Langlois-Chateau's Sancerres are benchmarks of the appellation, they are serious and complex, yet remain delicate and approachable. The grapes are from a selection of the best vineyard plots throughout the AOC and are delicately pressed to extract the purest juice. The entire winemaking process is conducted exclusively in stainless steel to preserve the fresh and mineral nature.

# **VINEYARD**

Langlois-Chateau owns and manages 175 acres of the best AOC vineyards in the Loire Valley.

Soils: Fruit is sourced from vineyards throughout the Sancerre AOC that selected for their chalk terroir that has a hint of silex (flint), which gives the wine its distinctive mineral character.

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

# WINEMAKING

Variety: 100% Sauvignon Blanc

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: 0,1 gl Alcohol: 12%

## VINTAGE

"Once again the Loire was hit by April frosts at the start of the month, culminating in the night of 11 April. Spring frosts are always a threat in this northerly wine region but in recent years, spring frosts have become more prevalent – Despite the challenges, this year's fruit is of high quality. The berries, many more green than golden in colour, have less sugar than recent warmer years. This should result in lower alcohol wines, more akin to a 'traditional' cool-climate Sancerre, with good acidity. But the berries are fragile, plump from the rain and thin-skinned, making the harvest more difficult, especially by mechanical means." -Decanter Magazine

### 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.