

Langlois-Chateau

Wines of the Loire. Wines of Excellence

To this natural environment, the wine grower and maker have added his ancestral know how, his passion and his enthusiasm. Langlois-Chateau has echoed and perpetuated these characteristics since 1885.

Langlois-Chateau's range of Crémants de Loire offers different styles

In a magnificent Anjou-Saumur region bordering the Loire river (part of it is classified as a UNESCO World Heritage Site), the winery has at their disposal all the elements necessary to produce excellent wines, diverse soils, mostly limestone (locally called "tuffeau").

Quality grape varieties, most of them unique, such as chenin for white and sparkling wines or cabernet franc for red wines. A temperate oceanic climate conducive to a pleasant life style.

There can be no great wine without quality grapes. Langlois-Chateau is very active in wine research and always favors natural methods and respect for the environment in its vineyards (73 hectares), notably through the use of integrated pest management. It is by these means that Langlois-Chateau was one of the first wine makers to obtain the Terra Vitis label.

Langlois has chosen a certified wine Appellation for its sparkling wines: Crémant de Loire. Why? Because it is the most demanding Appellation, with hand-harvested grapes, limited grape pressing, and a longer ageing process in cellars.





SELECTIONS

