

Catherine ^{et}
Michel Langlois
Vigneron

" Le bourg "
58200 POUIGNY
COSNE COURS SUR LOIRE

Tél. 03 86 28 06 52
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Port. 06 30 84 11 37
catmi-langlois@orange.fr

CULTURE

Soil: Clay-Limestone
Average age of the vines: 15years
Vine density: 6800 vines/ha
Grape variety: 80 % Pinot Noir
20 % Gamay

VINIFICATION

Harvested mechanically with full destemming
3 Days maceration
Vat duration: 10 days
Aged in vats, of which 10% in oak barrels

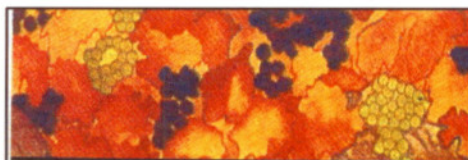
SENSORIAL ANALYSES:

COLOUR: Frank and bright red.

NOSE: Medium intensity with notes of tobacco and smoke developing after aeration into aromas of red and black fruit.

PALATE: The attack is gentle with round and smooth tannins.
The final is long and pleasant with fruit.

AOC COTEAUX DU GIENNOIS
RED
CHAMP DE LA CROIX 2007



Coteaux du Giennois
Champ de la Croix
2007

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Coteaux du Giennois Pouilly fumé Crèmes de fruits Vins de pays

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CULTURE

Soil: Clay-Limestone
Average age of the vines: 15 years
Vine density: 6800 vines/ha
Grape variety: 50% Gamay
50% Pinot

VINIFICATION

Harvested mechanically with full destemming
Gamay from the grape press
Pinot from vat bleeding

AGEING: 4 years

SUGGESTED DISHES: pasta, pizzas, Asian dishes

TEMPERATURE: 12°C

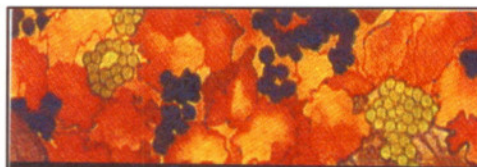
SENSORIAL ANALYSES:

COLOUR: Pink with a touch of salmon pink.

NOSE: Quite intense, the first nose is amylic (sliced banana) and milky (milk caramel) followed by a second nose with floral and fruit notes (strawberry, grapefruit).

PALATE: The attack is round with a nice freshness that develops into notes of ripe lemon, citrus fruit zest and plum.
Pleasant aromatic liquorice final.

AOC COTEAUX DU GIENNOIS ROSÉ 2008 Ma Vie en Rose



Coteaux du Giennois
ma Vie en Rose
2008

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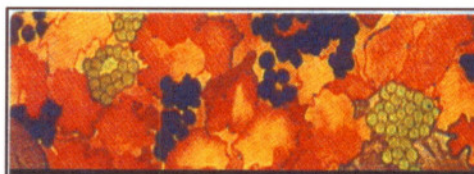
AOC COTEAUX DU GIENNOIS
WHITE
Les Charmes 2008

CULTURE

Soil: Clay-Limestone
Average age of the vines: 15 years
Vine density: 6800 vines/ha
Grape variety: Sauvignon

VINIFICATION

Harvested mechanically with full destemming.
Aged in vats with pumping-over of the lees.



Coteaux du Giennois
Les Charmes
2008

Michel Langlois
Vigneron

SENSORIAL ANALYSES:

COLOUR: Light gold with platinum flashes

NOSE: Very expressive with dominant varietal and fruit typical of 2008:
rhubarb, boxwood, blackcurrant blossom, citrus fruit and passion fruit.

PALATE: The attack is frank, full on the palate with lots of freshness. Very long
final of exotic fruit and violet. On the whole: a wine with lots of typicity
offering good potential.

Coteaux du Giennois Pouilly fumé Crèmes de fruits Vins de pay