

Domaines Landron



Vine type: 100% Melon de Bourgogne

Allergens: This wine does not contain any allergens.

Situation: Located on the top of the Nantais vineyards on the hillsides of the Sèvre Nantaise where was created in 1926 the Muscadet Sèvre et Maine appellation.

Family vineyard of 35 ha of Muscadet, cultivated on biological and biodynamical cultivations.

Soil: Plateau at the top of the vineyard on different types of soil: clayey and sandy soil over amphibolites (green rock) and gneiss or quartz of average precocity.

Age of vineyard: From 15 to 30 years old vines of average vigour.

Yield: The current average yield is: 50 hl/ha with a planting density of 6700 stocks/ ha

To drink with...: The amphibolites soil produces a fruity and slightly aromatic, lively and refined Muscadet Sèvre-et-Maine. Its marine notes guarantee a successful association with sea-food but it can also be served with fishes (salmons, tilapia, ...) This Muscadet Sèvre-et-Maine sur lie should be drunk fresh, when young. Its slight sparkle side makes it an ideal summer drink.

Fame: The quality of our Muscadets is known through international press (rank 2 in the Revue des Vins de France 2007 with a mark of 17/20, and also ranked in the following guides: Bettane & Dessauve, Gault & Millau and also the Robert Parker's Wine Advocate. Our wines are also served in famous restaurants.

Wine making: Hand picking, crushing in a pneumatic press, cold-setting at 10°C for 24 hours. Fermentation in glass-coated cement tanks, with thermo-regulation. Alcoholic fermentation lasts between 2 and 3 weeks, at 18°C. The wine is left "sur lie" for 6 months minimum to keep a fruity and fat side. Their freshness is generated by the presence of carbon dioxide during the fermentation.

