

DOMAINES LANDRON MUSCADET SEVRE ET MAINE SUR LIE, 'LES HOUX'



100% Melon de Bourgogne. A deep straw yellow with golden reflections. Clear aromas of citrus and flowers with a pleasant smoky mineral note. The palate is complex and structured, with spicy and toasted flavors evolving toward richness. Characterized by a vibrant acidity and enhanced by the light sparkle. Ripe, round and fresh. A muscular Muscadet; one that is even more salty and stony than usual. Ideal in combination with dishes based on seafood and shellfish.

Les Houx, 'the hollybush', is a single vineyard with unusual soils rich in mineral character: sandstone, gravel, quartz, and iron-rich clay over orthogneis. The vines are between 15 and 38 years old. The grapes are harvested and sorted by hand.

Slow pressing followed by cold-settling for 36 hours. Fermented 2-3 weeks in thermo regulated tanks with indigenous yeasts, then cooled to prevent malolactic fermentation. Aging on lies for 14 months.

Around 1945, Pierre and Julien Landron (father and uncle of Joseph) bought and cleared the first 7 acres of what is now Domains Landron and planted them in vines. The brothers separated in 1967. In 1979 Jo Landron bought new adjoining plots and joined his father, practicing a form of intensive agriculture. In 1983 he vinified Le Fief du Breil separately, then in 1990 decided to cut yields in half, not without objection from his just-retired father. In 1996 the first results were felt. But he was bored tasting his wines, a bad sign for any good vigneron. In 1999 he moved to organic agriculture, then to biodynamics, which he considers a state of mind rather than a formula. By doing this, he revived the soils. The vineyard is now over 115 acres and combines two main areas: the Domaine de la Louvetrie and the Château de la Carizière, each retaining its own character. The Domaine has been certified organic since 2002 and biodynamic since 2011.

"For me, the Muscadet must be a faithful expression of its terroir, which is reflected in its mineral signature. The richness and originality of our vineyard lies in its geological and microclimatic diversity. Only tillage, respect for the vine and Organic cultivation allows it to express the full personality. My passion feeds on these differences, which allow me to offer you a wide range of Muscadet." —Joseph Landron

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Tasting Note:

DOMAINES LANDRON MUSCADET SEVRE ET MAINE SUR LIE, 'LES HOUX'

100% Melon de Bourgogne. Clear aromas of citrus & flowers with a pleasant smoky mineral note; spicy & toasted flavors; rich, complex & structured; vibrant acidity & light sparkle; ripe, round & fresh; even more salty & stony than usual. Organic.

Shelf Talker:

DOMAINES LANDRON MUSCADET SEVRE ET MAINE SUR LIE, 'LES HOUX'



100% Melon de Bourgogne. A deep straw yellow color with golden reflections. Clear aromas of citrus & flowers with a pleasant smoky mineral note. Complex & structured, with spicy & toasted flavors evolving toward richness. Vibrant acidity enhanced by the light sparkle. Ripe, round & fresh. A muscular Muscadet; even more salty & stony than usual. Ideal with dishes based on seafood & shellfish. Certified Organic.

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