

DOMAINES LANDRON MUSCADET SEVRE ET MAINE SUR LIE, 'LA LOUVETRIE'



100% Melon de Bourgogne. White fruit, lemon and white flower expressions. Fruity and dry. Tender, crisp, savory and fresh with new-mown hay and a tangy, salty finish. A clean, light, lovely and very dry white wine. Muscadet's crisp and bright character is a perfect match for the seafood of Brittany—and of New England! Organic.

This is Landron's only Muscadet produced from a blend of parcels that are situated between different terroirs, with clayey and siliceous deeper soils. The vines are 15 to 48 years old. The vineyard is cultivated following organic rules, with the spraying of biodynamic preparations according to natural rhythms. The grapes are harvested and sorted by hand to achieve homogeneous maturity levels. Aging on lies, in cement vats, for 6 to 10 months.

Around 1945, Pierre and Julien Landron (father and uncle of Joseph) bought and cleared the first 7 acres of what is now Domaines 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 with the Biodyvin charter.

"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

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

DOMAINES LANDRON MUSCADET SEVRE ET MAINE SUR LIE, 'LA LOUVETRIE'

100% Melon de Bourgogne. White fruit, lemon & white flower expressions; fruity & crisp; savory & fresh with new-mown hay & a tangy, salty finish; clean, light, lovely & very dry. Organic.

Shelf Talker:

DOMAINES LANDRON MUSCADET SEVRE ET MAINE SUR LIE 'LA LOUVETRIE'



100% Melon de Bourgogne. White fruit, lemon & white flower expressions. Fruity & crisp. Savory & fresh with new-mown hay & a tangy, salty finish. A clean, light, lovely & very dry white wine. Muscadet's crisp & bright character is a perfect match for the seafood of Brittany—and New England! Organic.

AN EASTERLY WINE SELECTION