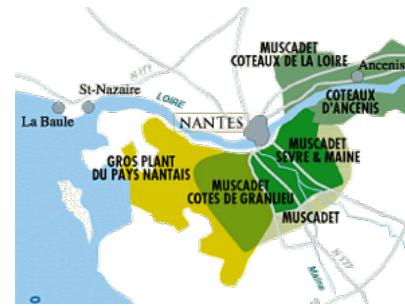




CLOS LA CARIZIERE, JOSEPH LANDRON 2023

MUSCADET SEVRE ET MAINE SUR LIE



Jo Landron long commitment to natural practices has been an inspiration for a lot of winegrower in France and his wines became a reference in the too small family of the Terroir driven Muscadet. Meet Jo once and you'll be conquered by his genuine kindness, his true generosity and his catching persistence.

The 89 acres of Domaine de La Louvetrie are located at the climax of the Muscadet region on the rolling hills of the Sèvre and Maine Rivers. Known to be the most ideal area of the region, the soils are rich in magnesium and potassium, made up of clay, gravel and sand above subsoil's of Gneiss, schist, granite and volcanic rocks. The vineyard is dominated by maritime influences of the nearby Atlantic Ocean that give this distinctive saltiness and iodized taste.

The vineyard was converted 100% organic viticulture in 1999, gaining full certification from ECOCERT in 2002. In 2008 Jo took the leap to full biodynamic viticulture, gaining BIODYVIN certification.

SOIL TYPE

Orthogneiss and quartz - metamorphism of granite and magmatic old stones. Single Clos of 4 ha still enclosed by granite walls. The elevation offers a nice opening to the horizon which define the uniqueness of the micro-climate. The windy and dry atmosphere develops the characteristic lemony notes of the wine nicely combined with the classic iodine from the maritime influence.

VARIETAL

100 % Melon de Bourgogne. 55 to 70 years old vines.

CULTURE

Vines are farmed Organically and Biodynamically without the use of chemical fungicides or herbicides as all the soils are ploughed. Short pruning: 6/8 buds in order to lower the yields to a maximum of 25 hl/hectares. Green harvest in July if necessary. Hand harvesting with an accurate sorting in the vines.

VINIFICATION

Exclusively hand-harvested grapes. Direct pressing of whole bunches in a pneumatic press. No racking. Alcoholic fermentation for two to three weeks with natural yeasts. Ageing in glass-lined cement vats for 8 to 10 months on fine lees. Cold stabilization without additives

TASTING NOTES

"This wine displays a saline, overtly mineral nose. Scents and flavors dominated by lime, white flowers and ripe yellow peaches, the palate impression is correspondingly luscious. This finishes with terrific persistence of sappy fruit and iodine, salt and wet stone. There is a natural balance and life in this wine result of the Biodynamic care in the vineyard" TM

From the same Winery :

"La Louvetrie", Muscadet Sèvre et Maine sur lie 2023

"Amphibolite", Muscadet 2023

"Atmosphères" Blanc & Rosé, Méthode Traditionnelle - Brut

