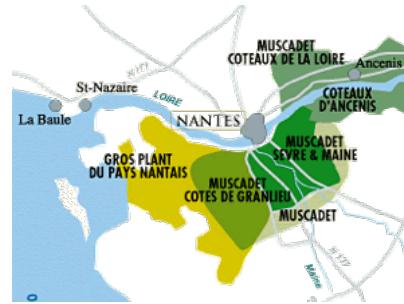




LE FIEF DU BREIL, JOSEPH LANDRON 2020

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

Single 9 acres parcel. Hillside overlooking the Sèvres river, south exposure, 10% declivity. Clay and siliceous soil, very stony with a high concentration of quartz on Orthogneiss rock, a metamorphic of granit. Hillside surrounded by walls and a forest creating a warmer micro-climate.

VARIETAL

100 % Melon de Bourgogne. 40 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 40 hl/hectares. Green harvest in July if necessary. Hand harvesting with an accurate sorting in the vines.

VINIFICATION

Slow pneumatic pressing at low pressure (maxi 200 grams) followed by a clarification at cold temperature during 24 hours. Fermentation happens with natural yeasts in temperature-controlled cement vats during 3 weeks. Ageing happens on the "Lees" of fermentation during 18 months with "Bâtonnages".

TASTING NOTES

"The wine unfurls in layers of sharply focused crushed stone, smoky citrus and hazelnut complexity, intertwined with the undertone of peat smoke that we often see in this cuvée. It finishes long and bright with what Jo describes as a pleasing amertume (or bitterness), although we would perhaps describe this as grip. This is something special that Loire lovers should not miss."

From the same Winery :

"La Louvetrie", Muscadet Sèvre et Maine sur lie 2023
"Amphibolite", Muscadet 2023
"Atmosphères", Méthode Traditionnelle - Brut

