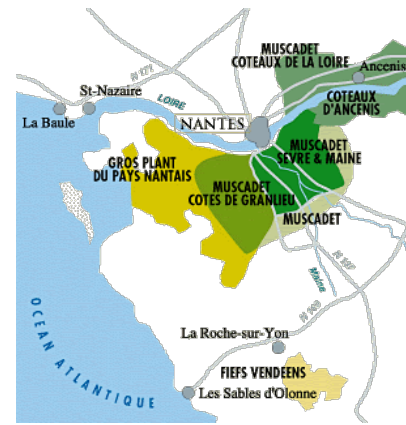




LA LOUVETRIE, JOSEPH LANDRON 2024 MUSCADET SEVRE ET MAINE SUR LIE



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

Plateau located at the very top of the vineyard. Sandy-gravelly soil with Amphibolite, Gneiss and Quartz.

VARIETAL

100 % Melon de Bourgogne. 30-40 years old vines in average.

CULTURE

Vines are farmed Organically and Biodynamically without the use of chemical fungicides or herbicides as all the soils are ploughed. Short pruning in order to lower the yields to a maximum of 30-40 hl/hectares. Hand harvesting with an accurate sorting in the vines.

VINIFICATION

Slow pneumatic pressing at low pressure (maxi 200 grams) followed by a "Debourage" at cold temperature during 24 to 36 hours. Fermentation happens with indigenous yeasts in glass-lined temperature-controlled cement vats and last 3 weeks. Ageing happens on the "Lees" of fermentation during 12 months. The carbonic dioxide left into the wine from the fermentation is giving a slight natural effervescence adding freshness to the wine.

TASTING NOTES

Zesty, sharply focused lemon and tangerine flavors are also weighty and powerful, nicely supported by gentle acidity. Impressive balance of energy and depth, finishing with refreshingly dry, salty mineral notes.

From the same Winery :

"Amphibolite", Muscadet 2025

"Clos de la Carizière", Muscadet Sèvre et Maine sur lie 2023

"Atmosphères", Méthode Traditionnelle – Brut – Blanc

"Fief du Breil" Muscadet Sèvre et Maine sur Lie 2020

