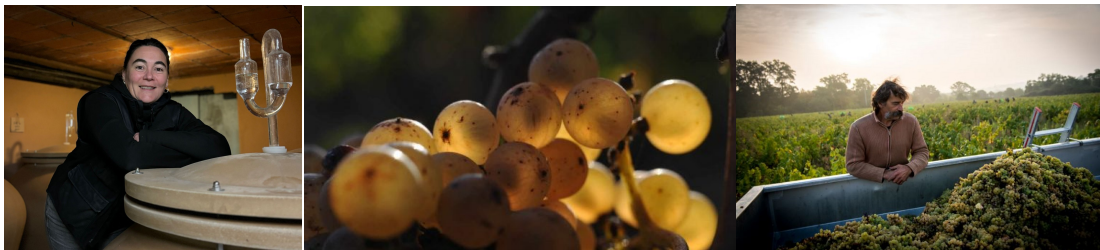




DOMAINES LANDRON, « STRIKE » PETILLANT NATUREL - VIN DE FRANCE



After more than 40 years at the helm, Jo Landron has officially handed over Domaine Landron to his daughter Hélène and her husband, Nicolas Chaurois. Hélène and Nicolas began the transition in 2021 and have been fully running the estate since 2025. They continue Jo's pioneering work in Muscadet, maintaining the estate's commitment to biodynamic farming and terroir-driven wines, while bringing their own energy and ideas to the domaine, including new cellar vessel and a greater focus in biodiversity in the vineyards.

The 89 acres of Domaines Landron 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 subsoils 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.

Strike reflects a new energy at the estate with Hélène's arrival, playfully breaking the codes of traditional Loire sparkling wine. Its name and bold label echo the creative spirit of Atmosphères, while the pét-nat itself is fresh, lively and spontaneous.

SOIL TYPE _____

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

VARIETAL _____

80 % Folle Blanche, 20% Chardonnay

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 _____

Strike is made using the ancestral method, with a single fermentation that finishes in bottle. The wine is bottled while fermentation is still underway, allowing the remaining natural sugars to generate its fine, naturally occurring effervescence.

TASTING NOTES _____

"Bright and energetic, Strike opens with aromas of **green apple, lemon zest and white flowers**, followed by subtle notes of fresh pear and citrus. The palate is **crisp, dry and lightly textured**, with lively natural bubbles, a refreshing saline edge and a clean, vibrant finish. Playful and thirst-quenching, it is a wonderfully easy-drinking pét-nat."

