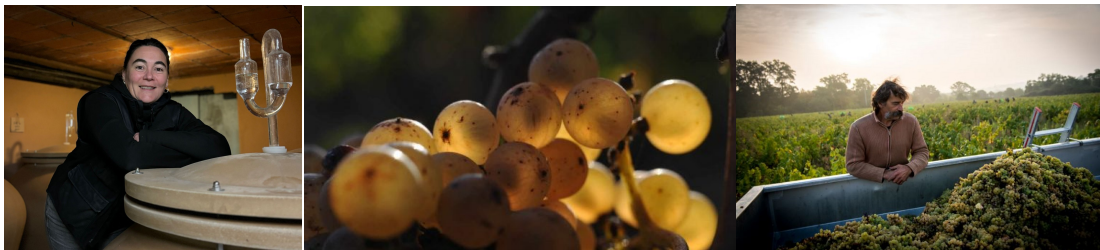




DOMAINES LANDRON, « WESHGROS » 2024 VIN DE FRANCE



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.

A playful new take on **Gros Plant**, Wesh Gros is Hélène 100% Folle Blanche cuvée, made exclusively in magnum. The name plays on Gros Plant and the slang expression "Wesh Gros" – meaning "Yo Bro!" – combining a nod to the region's heritage with Hélène's fresh, modern approach.

SOIL TYPE _____

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

VARIETAL _____

100 % Folle Blanche.

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 _____

Hand-harvested, direct pressed and fermented with indigenous yeasts in concrete tanks. The wine is then aged for 12 months in large French oak cask and bottled unfiltered.

TASTING NOTES _____

"Fresh and vibrant, with bright lemon and citrus aromas, followed by a lively, dry and mouthwatering palate. Fine salinity and a subtle roundness from the oak ageing give the wine both energy and texture. Crisp, refreshing and highly drinkable, with a clean, citrus-driven finish." TM

Only available in 1500ml

