



AMPHIBOLITE, JOSEPH LANDRON 2020

MUSCADET SÈVRE ET MAINE



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 _____

100% "Amphibolite" Terroir, which is a metamorphic rock, formed during the ocean removal. It's a green stone still in degradation giving to the wine a tender minerality.

VARIETAL _____

100 % Melon de Bourgogne. Vines between 25 and 40 years of age. 18 acres of total production.

CULTURE _____

The use of chemical fungicides and other such methods being totally abolished, fertilization is made with organic compost, and the vineyards are ploughed to reduce competition from weeds. The vines see leaf thinning to aid drying and discourage rot, and Atlantic breezes also help with this task.

VINIFICATION _____

Harvest by hand, pneumatic pressing of whole clusters, clarification at cold temperature. Fermentation with indigenous yeast in glass-lined temperature-controlled cement vats. Ageing on its lees for 4 months in order to preserve the freshness. Natural CO2 from fermentation kept into the bottle to bring some liveliness. Bottling by gravity without filtration after stabilization at cold temperature.

TASTING NOTES _____

Juicy tangerine and lime flavors are fresh, lively and clear. Strikingly pure and very long on the finish, with lingering citrus pith and zest flavors. The sizzle and crunch apple lend an invigoration to the finish that nicely complements the wine's mineral undertone.

From the same Winery :

- "La Louvetrie", Muscadet Sèvre et Maine sur lie 2019
- "Le Fief du Breil", Muscadet Sèvre et Maine sur lie 2016
- "Atmosphères" blanc, Méthode Traditionnelle - extra Brut



le Fief du Breil

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