



## ATMOSPHÈRES, JO LANDRON BRUT - MÉTHODE TRADITIONNELLE



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 \_\_\_\_\_

Clay and sand for the Folle Blanche vines & Gravel soil for the Pinot Noir.

### VARIETAL \_\_\_\_\_

80% Folle Blanche, 20% Pinot Noir. 1000 cases produced per year.  
Folle Blanche used for distillation in Armagnac.

### 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 \_\_\_\_\_

The fruit is harvested by hand followed by a gentle pneumatic pressing with a strict selection of the juice (1.7 kg of Grapes is needed to make 1 liter of wine)  
The must is then allowed to settle and ferment naturally (without cultured yeasts) in glass-lined temperature-controlled cement vats.  
Before disgorgement the wine make a long maturation in bottle on "Lattes" of 24 month.  
Low dosage with less than 5 g/l of residual sugar.

### TASTING NOTES \_\_\_\_\_

The quintessence of freshness. White peach combine with floral notes of jasmine. Mineral notes driven by the ocean influence displaying saltiness. Very refine bubbly and zesty finish.

From the same Winery :

"La Louvetrie", Muscadet Sèvre et Maine sur lie 2014

"Amphibolite", Muscadet 2014

"Le Fief du Breil", Muscadet Sèvre et Maine sur lie 2013



le Fief du Breil

MUSCADET SÈVRE ET MAINE

Jo Landron

