



MELONIX, JOSEPH LANDRON VIN DE FRANCE 2018



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.

The given name "Melonix refer to the Gaulois, or ancient French, termination of the words with the suffix "IX". Jo wanted to give this wine a sense of freedom but also the authenticity of the natural wines. The logo represents the genuine spiral of biodynamic practices, the humble work of a farmer to deliver the expression of the fruit to your glass with minimal intervention.

SOIL TYPE _____

Plateau of sand and clay. High density of plantation at 6,800 vines per ha

VARIETAL _____

100 % Melon de Bourgogne. Vines between 30 and 40 years of age.

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 exclusively by hand. Direct pressing in pneumatic pressing of whole clusters. No racking of the must or addition of SO2. Alcoholic Fermentation for two to three weeks with indigenous yeast. Ageing on fine lees for 12 months in glass-lined temperature-controlled concrete vats. Malolactic fermentation completed. Cold stabilization without additives. Wine bottled by gravity on October 22nd 2018 with no filtration and no addition of SO2.

TASTING NOTES _____

Lovely richness and subtle creaminess of texture along with an impression of stony, saline mineral infusion that leads to a mouthwatering finish. This wine offer all the life that a natural wine can offer. 100 cases production.

From the same Winery :

- "Amphibolite", Muscadet Sèvre et Maine sur lie 2016
- "Le Fief du Breil", Muscadet Sèvre et Maine sur lie 2014
- "Atmosphères" blanc & Rosé, Méthode Traditionnelle - extra Brut



le Fief du Breil
MUSCADET SÈVRE ET MAINE
Jo Landron

