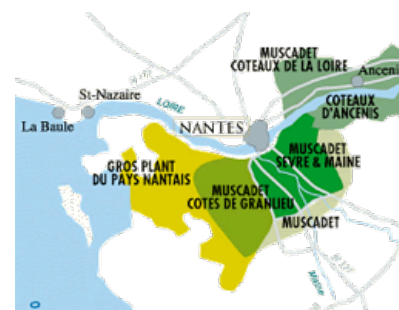




## ATMOSPHÈRES ROSÉ, JOSEPH LANDRON

### MÉTHODE TRADITIONNELLE – VIN MOUSSEUX DE QUALITÉ



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 \_\_\_\_\_

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

VARIETAL \_\_\_\_\_

100 % Pinot Noir

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 \_\_\_\_\_

The fruit is harvested by hand followed by a direct pneumatic pressing. The must is then allowed to settle and ferment naturally (without cultured yeasts) in glass-lined temperature-controlled cement vats. Second fermentation happens in bottle following the Méthode Traditionnelle.

Before disgorgement the is allowed to age "sur Lattes" for 24 months. Extra-brut dosage of less than 4g/l.

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

This dry, slightly rosé colored sparkling, displays flavors of raspberry and sour cherry nicely balanced with salty notes. The bright freshness lingers through a mouth-watering pallet. The finish is frank and elegant with a bright currant finish. The very gentle bubbles complete the all experience.

From the same Winery :

"La Louvetrie", Muscadet Sèvre et Maine sur lie 2020

"Amphibolite", Muscadet 2021

"Atmosphères" Blanc & Rosé, Méthode Traditionnelle - Brut

