



DOMAINES LANDRON

Amphibolite 2018



*Expressive from its youngest age,
this is a truly free-spirited Muscadet.*

Appellation

AOP Muscadet Sèvre et Maine

Grape variety

100% Melon B.

Age of vines

35 to 40 years old

Terroir

Amphibolite
(metamorphic greenstone derived from
gabbro rocks)

Vineyard management

Pruning method: Guyot Nantais
Planting density: 6,800 vine stocks per
hectare

Yield

40 hectolitres per hectare

Winemaking methods

Use of exclusively hand-harvested grapes.
Direct pressing of whole bunches in a pneumatic press.
No chaptalization or clarification.
Alcoholic fermentation with natural yeasts.

Ageing

Aged in glass-tiled concrete vats
6 months' ageing on fine lees

Bottling

Cold stabilization without additives
Bottled by us at the estate between March and April

Pairing

Beautiful on its own, but also ideal with oysters and
other salty and oceanic flavours.
Serve well-chilled (8 to 10° C).

About the 2018 vintage:

This Muscadet displays lemony citrus aromas and crystal-clear features.
Juicy citrus fruit bursts onto the palate with a sensation of freshness and richness, balanced by a saline and oceanic minerality provided by the terroir. The wine is harmoniously complex, combining elegance and length. The 2018 vintage is of an exceptionally high standard.

