



DOMAINES LANDRON

Le Clos la Carizière 2017



Youthful and lively like a sportsman, with tension, elegance and precision.
A quintessential example of Muscadet.

Appellation

AOP Muscadet Sèvre et Maine

Grape variety

100% Melon B.

Age of vines

55 to 70 years

Terroir

Orthogneiss

Vineyard management

Pruning method: Guyot Nantais

Planting density: 6,800 vine stocks per hectare

Yield

14 hectolitres per hectare

Winemaking methods

Use of exclusively hand-harvested grapes.

Direct pressing of whole bunches in a pneumatic press.

No racking.

Alcoholic fermentation for two to three weeks with natural yeasts.

Ageing

Aged in glass-tiled concrete vats

8 to 10 months' ageing on fine lees

Bottling

Cold stabilization without additives

Bottled by us at the estate

Pairing

Serve well-chilled (8 to 10° C) with shellfish, seafood, appetizers or mixed salads.

About the 2017 vintage:

Showing aromas of dried flowers and dried fruits, this Muscadet seems warmer and more complex in structure and has pleasant hints of bitterness in the finish.

This wine will reveal its full potential in 10 to 15 months (i.e. end of 2019).

