



DOMAINES LANDRON

Le Fief du Breil 2015



*Finesse and focus make this wine the 'successful gentleman' of our collection.
It is such the pinnacle of elegance that you want to put a bow-tie on it!*

Appellation

AOP Muscadet Sèvre et Maine

Grape variety

100% Melon B.

Age of vines

30 to 42 years

Terroir

Orthogneiss and quartz from metamorphosed granite

Vineyard management

Pruning method: Guyot Nantais

Planting density:

6,800 vine stocks per hectare

Yield

42 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

30 months' ageing on fine lees

Bottling

Cold stabilization without additives

Bottled by us at the estate

Pairing

Sautéed scallops, fish, white meat, veal, cheese, exotic cuisine, etc.

About the 2015 vintage:

This Muscadet is grown on a terroir with a strong personality and reveals citrusy pineapple aromas combined with a smokiness from the bedrock. Beautifully ripe grapes and 30 months' ageing on lees bring great complexity to this wine, which needs a few years' patience to be enjoyed at its full potential. With time, the smoky mineral character from the orthogneiss rocks becomes less edgy and the palate is enveloped by an oilier mouthfeel from the extended lees ageing.

