



# DOMAINES LANDRON

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## Haute Tradition 2015

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*A lady-like wine with generosity and elegance*

### Appellation

AOP Muscadet Sèvre et Maine

### Grape variety

100% Melon B.

### Age of vines

40 years old

### Terroir

Filtering clay soil on orthogneiss and quartz rocks. Subsoil of clay.

### Vineyard management

Pruning method: Guyot Nantais

Planting density: 6,800 vine stocks per hectare

### Yield

35 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 10-year-old tronconic wooden vats – this method of ageing allows micro-oxygenation to prevent reduction in the wine.

18 months ageing on fine lees.

### Bottling

Cold stabilization without additives

Bottled by us at the estate

### Pairing

A gastronomic wine that will go well with cooked fish, mature cheeses (ewes' milk and goat's cheeses), grilled lobster, veal, poultry, etc.

### About the 2015 vintage:

Fresh and delicate on the nose, with dried fruit flavours on the palate, thanks to the excellent ripeness of the grapes. The wine is rich and structured with a notably saline finish. Ageing in wooden vats leaves no oakiness in the wine, but instead gives it a slightly spicy note and enhances its overall balance.

