DOMAINES LANDRON

Les Houx
2017

An adolescent wine combining density, finesse and bitter flavours.
The complexity of a truly grown-up wine is clearly starting to show.

Appellation
AOP Muscadet Sèvre et Maine

Grape variety
100% Melon B.

Age of vines
10 to 40 years old

Terroir
Siliceous soil with quartz and sandstone pebbles on a clay subsoil

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 racking.
Alcoholic fermentation for two to three weeks with natural yeasts.

Ageing
Aged in glass-tiled concrete vats
10 to 12 months' ageing on fine lees

Bottling
Cold stabilization without additives
Bottled by us at the estate

Pairing
Drunk young: shellfish, crab, langoustines, lobster, scallops.
With 3 to 5 years' bottle age: fish with sauces or gently spiced dishes.

About the 2017 vintage:
Ripe citrus aromas on the nose. Dense and complex palate, with an oily, structured character delivering dried fruit flavours and a smoky minerality. A good balance of acidity and bitterness give this wine an ageing potential of three to five years.