



DOMAINES LANDRON

La Louvetrie 2017



*A wine in its adolescence with both a youthfully lively and a mature side.
Flavour, fullness and minerality and beautifully balanced in this wine.*

Appellation

AOP Muscadet Sèvre et Maine

Grape variety

100% Melon B.

Age of vines

Young vines of under 10 years' old and
30 to 40 year old vines

Terroir

Blended from grapes grown on border
plots or from younger vines growing on
predominantly sandy clay soils.

Vineyard management

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

Yield

46 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
6 months' ageing on fine lees

Bottling

Cold stabilization without additives
Bottled by us at the estate

Pairing

A classic wine with richness, aromatic complexity and a
fresh, mineral-like tension.
Pair with shellfish, fish (salmon, bass, trout), or with
sushi and sashimi.

About the 2017 vintage:

This Muscadet boasts a golden yellow colour thanks to the excellent ripeness of the grapes. On the nose, white flower aromas (e.g. hawthorn blossom, acacia), combine with slightly lemony citrus notes. On the palate, the wine is fresh with a beautiful balance of elegant citrus flavours and some nice bitter undertones that become rounder with time. Minerality brings a sense of structure and salinity.

