



DOMAINES LANDRON

MELONIX



The rebel of the estate!

Appellation

Vin de France

Age of vines

30 to 40 years

Terroir

Plateau of sandy clay soil

Vineyard management

Pruning method: Guyot Nantais

Planting density: 6,800 vine stocks per hectare

Yield

40 hectolitres per hectare

Winemaking techniques

Use of exclusively hand-harvested grapes.

Direct pressing of whole bunches in a pneumatic press.

No racking of the must or addition of sulphites.

Alcoholic fermentation for two to three weeks with natural yeasts.

Malolactic fermentation allowed to take place.

Ageing

Aged in glass-tiled concrete vats

12 months' ageing on fine lees

Bottling

Cold stabilization without additives

Wine bottled on 22 October 2018

Pairing Suggestions

Charcuterie, appetizers, rillettes, salmon gravlax, smoked fish.

Tasting note:

Melonix is driven by white fruits, like pear, with a slightly lemony character.

The mouthfeel is rich and supple with good tension on the finish.

