

Domaines Landron

Loire Valley, France

Winemaker: Hélène & Jo Landron

Region: Loire Valley, France

Location: Muscadet, France

**Appellation: AOP Muscadet Sèvre et
Maine**

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



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

Direct pressing of whole bunches in
a pneumatic press. No racking.



Alcoholic fermentation for two to
three weeks with natural yeasts.
Aged in glass-tiled concrete vats 6
till 12 months' ageing on fine lees



Certified Organic



100% Melon de Bourgogne



About the Winery/Winemaker

The history of Domaines Landron began in about 1945, after twenty years of existence of the Muscadet Sèvre et Maine appellation. Jo Landron's father, Pierre, and his brother, Julien, progressively made winegrowing the main activity of the small family farm, which at that time was only a three-hectare holding. Jo took over fully for his father in 1990 with an approach to viticulture that is the result of an ongoing philosophical journey, which began in 1999 with the labor-intensive commitment of organic conversion, eventually earning certification from EcoCert in 2002. By 2005, with the guidance of consultant Pierre Masson, Jo and his team began implementing biodynamic practices and became certified in 2011. Today Jo and now his daughter, Hélène, run this estate and are well-regarded for producing benchmark Muscadets and their sparklings have gained a cult following.