

Domaines Landron

Loire Valley, France

Winemaker: Hélène & Jo Landron

Region: Loire Valley, France

Location: Muscadet, France

Appellation: VMQ (Quality sparkling wine)



Young vines of under 10 years' old and 30- to 40-year-old vines. Pebbly soil (Pinot Noir), clay and sand (Folle Blanche and Chardonnay)

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



Alcoholic fermentation for two to three weeks with natural yeasts. Four months in vats on lees before secondary fermentation in bottle on lees for 12 to 24 months.



Certified Organic



36% Folle Blanche, 33% Pinot Noir, & 31% Chardonnay



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.