



## DOMAINE LANDRON-CHARTIER

CLAIR MONT

### THE STORY

third-generation winemaker bernard had been working with his brother jo in the heart of muscadet sèvre et maine area, before moving in 2002 to the lesser-known and therefore cheaper area of ancenis, (to the north-east of nantes). initially his whole production was sold in bulk, but when eldest son benoît returned in 2008 after his degree in viticulture and oenology, they started to bottle their own wine - organic conversion began in 2010. they now farm around 25 hectares and moved to a 'new' cellar in the town of oudon for the 2017 harvest. they have a mix of varieties planted, including melon de bourgogne, folle blanche, pinot gris, gamay, cabernet franc and cabernet sauvignon. in 2013 benoît started making sparkling wines, producing a selection of lively and bright pet-nats. the climate of the coteaux de la loire is influenced by the atlantic ocean and the loire river. it is a soft climate; not too cold, not too warm and little rainy - with hilly relief to the edge of the loire. it allows for deep roots, so good ripeness. the moderate temperature in summer allows for freshness in the wine. the ocean winds follow the loire and reduce the humidity in the air. they make wines with freshness and personality; expressing the diverse mix of soils that muscadet offers – roundness from gneiss, more minerality from schist.

#### APPELLATION

IGP VAL DE LOIRE

#### COLOR

RED WINE

#### VINTAGE

2021

#### FARMING

ORGANIC

#### VINE AGE

20 YEARS

#### VARIETAL

100% CABERNET FRANC

#### ALCOHOL

12%

#### SOIL

MICASCHIST & GNEISS

#### FERMENTATION

GRAPES ARE DESTEMMED.

MACERATION OF 3 WEEKS.

FERMENTED WITH NATURAL YEASTS.

#### AGING

12 MONTHS IN OAK BARRELS.

FILTERED. UNFINED.

#### SO<sub>2</sub>

20 MG/L

#### AGING POTENTIAL

5 YEARS

#### CASES PRODUCED

500 CASES

#### TASTING NOTES

Nose of red and black fruits, gourmand.

Supple palate, with fine tannins while retaining a nice

freshness. It accompanies charcuterie, veal, filet

mignon, turkey, meat in sauce.

