



**APPELLATION**

AOC COTEAUX D'ANCENIS

**COLOR**

RED

**VINTAGE**

2019

**FARMING**

ORGANIC

**VINE AGE**

20-50 YEARS

**VARIETAL**

100% GAMAY

**ALCOHOL**

13%

**SOIL**

GNEISS SOIL

**FERMENTATION**

MACERATION OF 40 DAYS.

FERMENTED WITH NATURAL YEASTS.

**AGING**

12 MONTHS IN BARRELS.

**SO2**

15 MG/L

**AGING POTENTIAL**

20 YEARS

**CASES PRODUCED**

375 CASES

**TASTING NOTES**

Intense ruby red wine. Complex, spicy, aromatic plants, lightly woody. Round and soft tannins, delicate and complex. Lingers on black fruits flavours, spicy, peppery.

## **DOMAINE LANDRON-CHARTIER**

LES CLEFS

### **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 benoit 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 benoit 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.

