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
REDWINE

VINTAGE
2020

FARMING
ORGANIC

VINE AGE
20 YEARS

VARIETAL
100% PINOT GRIS

ALCOHOL
12%

SOIL
MICASCHIST & GNEISS

FERMENTATION
GRAPES ARE DESTEMMED.
MACERATION OF 3 WEEKS.
FERMENTED WITH NATURAL YEASTS.

AGING
6 MONTHS IN BARREL & 6 MONTHS IN TANK.
FILTERED. UNFINED.

SO2
20 MG/L

AGING POTENTIAL
5 YEARS

CASES PRODUCED
1000 CASES

SUGGESTED RETAIL PRICE
$20

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.