

APPELLATION VIN DE FRANCE COLOR WHITE SPARKLING WINE VINTAGE 2022 FARMING ORGANIC VINE AGE 25 YEARS VARIETAL 70% FOLLE BLANCHE, 20% GAMAY, 10% PINOT NOIR <u>ALCOHOL</u> 11.5% SOIL MICASCHIST AND MICRO-GRANITE FERMENTATION FERMENTED WITH NATURAL YEASTS. AGING AGED 6 MONTHS ON LEES. UNFILTERED & UNFINED. SO2 NO ADDED AGING POTENTIAL 1 YEAR CASES PRODUCED 1 600 CASES TASTING NOTES White flower notes with generous amounts of Grapefruit, pomelo and citrus notes

Accompany these perfect tiny bubbles.

## **DOMAINE LANDRON-CHARTIER**

NATÜRLICH (PET NAT)

## 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 northeast 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.

