

DOMAINE LANDRON CHARTIER

APPELLATION

MUSCADET, COTEAUX DE LA LOIRE

COLOR WHITE

VINTAGE

2020

FARMING

ORGANIC

VINE AGE 20-50 YEARS

VARIETAL

100% MELON DE BOURGOGNE

ALCOHOL

SOIL

MICROGRANITES

FERMENTATION

FERMENTED WITH NATURAL YEASTS.

<u>AGING</u>

12 MONTHS IN OAK BARRELS ON FINE LEES &

12 MONTHS IN TANK

<u>SO2</u>

1.5 MG/I

AGING POTENTIAL

20 YEARS

CASES PRODUCED

250 CASES

TASTING NOTES

Pale, yellow, limpid wine.

lodised nose with fresh fruits and a clear caramel touch. Delicate attack, round and smooth, subtle bitters, flavoury with a long and rich lingering.

DOMAINE LANDRON-CHARTIER

LE BOIS MOUCHET

THE STORY

third-generation winemaker bernard had been working with his brother jo in the heart of muscadet sèvre et maine area, before movina 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.

