

# Domaines Landron

---

## *Amphibolite*

- Appellation :** MUSCADET SEVRE ET MAINE SUR LIE
- Type of Wine :** Melon de Bourgogne 100%
- Soil :** Amphibolites.. Metamorphic rocks established when sea-levels fell, green rocks in a state of erosion which went down to 1000 meters deep and surfacing in plots through the vineyard.
- Age of vineyard :** 23 to 48 years old on 7 ha 50.
- Yield :** 40 hl per hectare in 2011 and 37 hl / ha in 2014.
- Wine production :** Harvested by hand, pneumatic pressing of whole clusters. Heat-regulated fermentation in concrete vats covered with glass inside. Sediment left to settle for 5 months to keep the freshness and sparkle that is associated with the presence of carbonic gas which occurs naturally during the fermentation process. No sugar is added to the fermenting wine.
- Organic status :** The Domaine has been certified organic since 2002 and biodynamic since 2011 with the Biodyvin charter (details on [www.biodyvin.com](http://www.biodyvin.com) )
- Allergens :** This wine does not contain any allergens
- Ready to drink :** Amphibolite conditions do not produce wine that can be kept a long time, so this refreshing vintage should be drunk under 18 months. It is a pleasant wine to be enjoyed sitting out on the terrace or in on a café pavement on a sunny day.
- Goes well with...** Oysters, which will bring out its freshness and faint hint of iodine. It matches perfectly with shellfish because of the salty minerality which balances very well with its lower level of alcohol (around 11.5 %)



*Organic wines  
certified by  
ECOCERT sas F32600*



*Organic and biodynamic  
wines since vintage 2011*