

HISTORICAL TIMELINE

Our story began in **about 1945**, after twenty years of existence of the Muscadet Sèvre et Maine appellation. Jo Landron's father, Pierre, and his brother, Julien, progressively made winegrowing the main activity of the small family farm holding.

From 1950 to 1975, they converted land left uncultivated during the wars into vineyards and swapped and bought land, thus building a viable wine estate.

In **1979**, Jo Landron went into business with his father and bought new plots of land.

In the early 1980s, Jo Landron and his father, Pierre, began selling directly to customers and exporting their wines abroad. In 1988, they started exporting to Germany, the UK, Belgium and the Netherlands.

In **1987**, An incident in the vineyard, in which the vines were almost poisoned by weed killer, was the trigger for abandoning the use of herbicides. This event caused a real awakening. Tilling was introduced that same year.

In **1990**, Pierre Landron, Jo's father, took his retirement.

In **2002**, the estate achieved its first Ecocert certification which demands compliance with very specific criteria.

In **2005**, With treatments like horn manure, silica, and valerian, and stinging nettle and horsetail teas, the estate eventually joined the biodynamic winegrowing movement already followed by other estates in France and abroad.

In **2011**, Domaines Landron was honoured to become entitled to use the Biodyvin label and to become a biodynamic certified estate (its treatments, soil preparation methods and vine care are done in harmony with cosmic patterns, taking into account the influence of the moon and stars).



Organic and biodynamic wines

DOMAINES LANDRON

Les Brandières

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FRANCE

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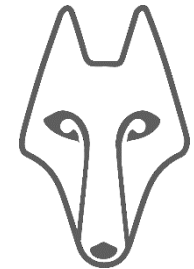
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Domaine Jo Landron

*Le Muscadet
par ses Terroirs*



Jo Landron





AMPHIBOLITE

AOP Muscadet Sèvre et Maine

Variety : 100% Melon B.

Citrusy in character and saline on the finish. **Amphibolite** expresses itself best in youth.

AGEING POTENTIAL : 15 to 18 months

SOIL/SUBSOIL : Metamorphic amphibolite derived from gabbro rocks.

PAIRING SUGGESTIONS

An attractive, easy-drinking wine. Ideal with oysters and salty oceanic flavours.



LE CLOS LA CARIZIERE

AOP Muscadet Sèvre et Maine

Variety : 100% Melon B.

This wine has tension, elegance and focus; **Le Clos la Carizière** is a quintessential example of Muscadet.

AGEING POTENTIAL : 3 to 5 years

SOIL/SUBSOIL : Orthogneiss

PAIRING SUGGESTIONS

Serve well-chilled (8-10° C), with shellfish, seafood, appetizers or mixed salads.



MELONIX

VIN DE FRANCE

Variety : 100% Melon B.

AGEING POTENTIAL : 2 to 5 years

SOIL/SUBSOIL : Sandy clay plateau

PAIRING SUGGESTIONS :

Charcuterie, appetizers, Shellfish, pasta and risottos, grilled fish.



LA LOUVETRIE

AOP Muscadet Sèvre et Maine

Variety : 100% Melon B.

La Louvètrie has a beautiful balance of generosity fullness and minerality.

AGEING POTENTIAL : 2 to 3 years

SOIL/SUBSOIL : sandy clay on amphibolite and quartz and gneiss rocks

PAIRING SUGGESTIONS

The traditional shellfish pairings, and also suitable with other fish (salmon, sea bass), sushi and sashimi.



LE FIEF DU BREIL

AOP Muscadet Sèvre et Maine

Variety : 100% Melon B.

30 months' ageing on fine lees
Finesse, focus and elegance

AGEING POTENTIAL : 10 years and over

SOIL/SUBSOIL : Siliceous clay soil. Quartz-rich orthogneiss bedrock.

PAIRING SUGGESTIONS

Sautéed scallops, fish, white meat, veal sweetbreads, poultry and cheese. Exotic cuisine.



ATMOSPHERES

Quality sparkling wine

(using the traditional method)

Variety : Folle Blanche, Pinot Noir

Delicate and persistent sparkling wine, with extremely pure, crystalline features

SOIL/SUBSOIL

Pinot Noir: pebbly soil

Folle Blanche: sandy clay soil

PAIRING SUGGESTIONS

As an aperitif with sweet or savoury appetizers.



LES HOUX

AOP Muscadet Sèvre et Maine

Variety : 100% Melon B.

Beautifully executed balance, density and finesse, persistent notes of bitterness. Complexity of a more mature wine.

AGEING POTENTIAL : 3 to 5 years

SOIL/SUBSOIL : Sandy clay and quartz and sandstone pebbles.

PAIRING SUGGESTIONS

Drunk young: shellfish (oysters, mussels, etc.), crab, langoustines, lobster, scallops. With 2 to 5 years' ageing: fish with sauces or more spicy cuisine.



LA HAUTE TRADITION

AOP Muscadet Sèvre et Maine

Variety : 100% Melon B.

This Muscadet is generous, elegant and flirty with a marked salinity and a discreet touch of oak.

AGEING POTENTIAL : 10 years and over

SOIL/SUBSOIL :

Filtering clay soil on orthogneiss and quartz rocks

PAIRING SUGGESTIONS

A gastronomic wine. Fish with sauces, matured cheeses (Tomme, ewe's cheese, goat's cheese).

More info available for each wine
on our website :

www.domaines-landron.fr