

Domaines Landron

Atmosphères *Sparkling wine*

- Appellation :** VIN MOUSSEUX DE QUALITE
- Wine type :** Blending of folle blanche (80%) and pinot noir (20%).
- Soil :** The folle blanche is produced on a clayey and sandy soil whereas the pinot noir is produced on an ortho-gneiss hillside soil.
- Age :** The vines are 10 years old for the pinot noir and 18 - 30 years old for the folle blanche.
- Yield :** The yield average is 60 hl/hectare for the folle blanche and 50 hl/hectare for the pinot noir
- Vinification :** Hand picking, pneumatic pressing. We need 1,7 kg of grape to make 1 liter of wine. The vinification of the basic wines is made in vats and then in bottles for the sparkle fixing.
Elaboration : at least 3 years on laths. Maturing in bottles during 24 - 36 months and then disgorging 2 months before sending.
- Production :** 10.000 bottles each year.
- Tasting / eat with:** This is a dry wine with fine bubbles.
You can drink it as an aperitif with appetizers.



ATMOSPHERES Jo Landron
Vin mousseux de Qualité Elaboré par Joseph Landron
à la Haye-Fouassière F44690 - PRODUCT OF FRANCE
Alc 12% by vol MÉTHODE TRADITIONNELLE 750 ml