

Domaines Landron

le Fief du Breil

Appellation : MUSCADET SEVRE ET MAINE SUR LIE, Cru "La Haye Fouassière"

Le Fief du Breil is a single vineyard managed according to the rules of the new "cru communal" association expecting to target the official "Cru la Haye Fouassière" name

Vine type : 100 % Melon de Bourgogne.

Soil : It is a South facing hill-side overlooking the Sèvre Nantaise river. The soil is poor and much eroded, shallow, clayey and siliceous. Marked presence of quartz over orthogneiss rock. Low pH (5.8 - 5.9).

Climate : Longitudinal strip down a curved hill side overlooking the Sèvre Nantaise river, enclosed by stones wall and forest, hence a warm micro-climate due to the sunny exposure.

Age : Average age of The Fief du Breil vines goes from 35 to 40 years old. The production of youngest vines until 10 years had been separated to go into Domaine de la Louvetrie cuvée.

Cultivation, yield : The vines are cultivated according to organic and biodynamic methods, so we do not use any chemicals and all the soils are ploughed.

The vines are short-cut (7 buds) to limit yields to between 35 and 40 hl/hectare at most. Even when it is necessary, the yield can be regulated by green harvest.

Picking : The date of picking is set on the basis of the evolution of acidity and sugar levels, to achieve a degree of balance. In addition, we balance organic acids against each other. This can vary according to the soils, which have different maturity dates. We hand pick, the grapes are sorted at picking to ensure a healthy crop of round grapes of similar ripeness. The grapes are crushed in a pneumatic press, followed by cold settling at 10°C for 24 hours.

Vinification : Fermentation is made in vats separately from other places. Fermentation with natural yeast is thermo regulated and lasts 3 weeks. The wines are then cooled to prevent malolactic fermenting. The Fief du Breil is exclusively matured "sur lie" for 14 months and beaten at the beginning to ensure that the wine develops a good structure and character by an input of proteic material. The wine is not drawn off, the presence of carbonic gaz generated naturally by alcoholic fermenting gives it a light sparkle and the freshness which is Muscadet sur lie's characteristic.

Organic status : The Domaine has been certified organic since 2002 and biodynamic since 2011 with the Biodyvin charter (details on www.biodyvin.com)

Allergens : This wine does not contain any allergens.

Bottling : The wine is bottled after maturing "sur lie", 18 to 20 months after vinification.

To drink with : Strong aroma which associates marine and smoky notes; lively first note followed by fruity flavours ; ample and lasts well in the mouth ; thoroughbred and wild character. This Muscadet has the quality of a vintage wine. It can be drunk as an aperitif, to open the appetite, or served with grilled lobster, poached oysters, or smoked eel from the Loire, etc. If kept for 18 to 24 months, it goes beautifully with scallops cooked in the pan, or fish steamed in a cake of Guérande salt. These are only a few suggestions, and certainly not an exhaustive list. Unleash your imagination and allow yourself to be guided by your taste buds.



*Organic wines
certified by
ECOCERT sas F32600
Organic and biodynamic wines
since vintage 2011*