



# DOMAINES LANDRON

## Atmosphères



*The 'fairy' of the winery:  
delicate and persistent with extremely pure, crystalline features.*

### Appellation

VMQ (Quality sparkling wine)

### Grape variety

Folle Blanche 36%

Pinot noir 33%

Chardonnay 31%

### Age of vines

Young vines of under 10 years' old and  
30 to 40 year old vines

### Terroir

Pebbly soil (Pinot Noir), clay and sand  
(Folle Blanche and Chardonnay)

### Vineyard management

Pruning method: Guyot Nantais

Planting density: 6,800 vine stocks per  
hectare

### Yield

60 hectolitres per hectare

### Winemaking methods

Use of exclusively hand-harvested grapes.

Direct pressing of whole bunches in a pneumatic press.

No racking.

Alcoholic fermentation for two to three weeks with  
natural yeasts.

### Ageing

Four months in vats on lees before secondary  
fermentation in bottle.

### Bottling

Bottled for secondary fermentation according to the  
'traditional method'.

Second maturation in bottle on lees for 12 to 24 months.

Disgorgement and dosage with a small addition of  
*liqueur d'expédition* (0.1 cl).

### Pairing

Enjoy as an aperitif with sweet or savoury appetizers,  
e.g. toasts, salmon, anchovies, crudités, sardine terrine.

### Tasting impressions:

Fresh, floral and fruity nose (redcurrant, pear).

Lively, refreshing palate with notes of quince and hints of brioche. Crystal-clear, razor-sharp finish.

