

Terre de pierre 2024

GRAPE VARIETY

100% melon de Bourgogne

AOP

Muscadet Sèvre & Maine

PLOT PROFILE

Altered peridotite mother rock (earth mantle) into a serpentinite mound. The magmatic origins, the very composition of the rock and the multiple upheavals it has undergone give the place called La Butte de la Roche a vibrant energy. This unique terroir in the Pays Nantais is the foundation of our generation of winegrowers. It tells by its exceptional character the uniqueness of the wines that are produced there. The castle de la Roche de l'Ouen dominated the hill in the 15th century. One of the towers was renovated by the estate in the summer of 2023 as a historical testimony of this promontory on the marshes of Goulaine.

VINEYARD CARE THROUGH THE SEASONS

The 2024 vintage was a year of hard work and challenges, but we managed to find the energy to secure and save half of the harvest. Rain arrived at the end of October 2023 and never returned throughout 2024. The estate team therefore worked the vineyards extensively all along the year to provide care, both mechanical and through sprayed preparations, necessary to ensure the production of healthy and balanced grapes. We take care of our vines with natural preparations (no synthetic products). We stimulate soil life with horn manure (500), applying it once or twice in the spring, and we apply Maria Thune and 501 after flowering and before harvest if necessary. Short (single Guyot) and gentle pruning (respecting sap flow) is carried out during the winter on each plot, planted with a density of 6,500 vines per hectare. Careful sorting is performed in the vineyard by harvesters before pressing in the estate's cellars

WINEMAKING TECHNIQUES

Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees in underground glass lined vats during 14 months without racking until bottling in november 2025.

TASTING

Serve at 12°C.

Crayfish from the Goulaine 's marshes in salad, segments of citrus and vinaigrette "retour des Indes"; sea bass in salt crust and reduced Timur soy juice; seared lobster with saffron and carcasses juice; with time (vintage 2014) poularde en vessie by Monsieur Paul.

PRESS

Domaine Luneau-Papin, of Marie and Pierre-Marie Luneau, has made a super-relaxed, supple, pure wine with **Terre de pierre** 2022. In the aroma green melon, but also a touch of butter, which makes it extra round. That's also how it slides into your mouth. Everything here is rounded and fine, and then, as a surprise, when you swallow it, it is suddenly very excitingly tight with that distinctive saltiness. *fd by Hilary Akers 2024*

It is difficult to think of the Muscadet Sèvre and Maine appellation today without immediately thinking of Domaine Luneau-Papin which has become, over the decades, one of the essential references of the region. And we understand why. Pierre-Marie, who took over the family farm after experiences abroad, and his wife Marie seek to express all the potential of this formidable terroir through meticulous and respectful work. Organic farming became obvious in the late 2000s, followed a few years later by biodynamics. La Butte de la Roche, from which this **Terre de pierre** wine is made, overlooks the marshes of Goulaine and rests on serpentinite, a very singular rock. The wine draws a strong identity with an immediately lemony nose evolving towards floral notes. After a creamy attack, the juice then stretches and unfolds superb sap notes and a very characteristic saltiness. Just, dynamic and true fullness. *Cuisine & Vins de France by Jean-Michel Brouard 2024*

Terre de pierre, on Serpentinite rock, derives its name from its stony framework, which chisels a pure and so salivating mouth. *RVF Guide Vert 2026 by Alexis Goujard*

PACKAGING

750 ML & 1 500 ML bottle
6 or 12 bottle cases

LABELS

Organic agriculture certified by **ECOCERT** FR-BIO-01
Biodynamic labelisation by **DEMETER & BIODYVIN**



la Butte de
La Roche

