



VERA CRUZ 2024

● Navigator →

GRAPE VARIETY

100% melon de Bourgogne

AOP

Muscadet Sèvre & Maine

PLOT PROFILE

Village of Vallet. Vines planted in 1974. Bedrock of micaschist and gneiss with two micas. This single vineyard is known as Vera Cruz. According to a local story, a sailor stranded in our lands and chose this name to village.

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. Tartare of mackerel and sea bream, snacked langoustines, pan-seared scallops with citrus fruits.

PRESS

Vera Cruz reveals a fantastic intensity, through its florality and salinity.
Guide vert RVF 2026 by Alexis Goujard

The melon of Burgundy, grape variety in Muscadet appellation, does not easily deliver its fruity side. However, when the summer weather is good and the vines are cared for by talented winegrowers like Luneau-Papin, the melon can also surprise with its aromatic intensity. The 2020 **Vera Cruz** cuvée is reminiscent of certain Chablis wines, offering a happy marriage of lightness and volume, with flavors of fresh pear and butter, on a shell background and saline notes, reminding that the ocean is not far away. Of all the known appellations in France, the Muscadet is undoubtedly the most marked by the Atlantic influence. A perfect match for crab and Nordic shrimp. *Le goût de l'Océan by le journal de Montréal April 2023*

PACKAGING

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

LABELS

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

