



CLOS DE L'ALLÉE 2023

● *monopoly*

GRAPE VARIETY

100% Melon de Bourgogne

AOP

Muscadet Sèvre & Maine

PLOT PROFILE

Village of Le Landreau, Bedrock of altered micaschist & gneiss from the Armorican massif. Vines planted in 1974. The Clos de l'Allée is a place with a rich history, its 2.3 uninterrupted hectares are enclosed by paths which where in the late 18th century the borders of three seigneuries (feudal lordships) which became the village of Le Landreau. The Cassini maps listed 75 owners at the time. This clos is adjacent to our winery and is the historical cradle of the Luneau family.

VINEYARD CARE THROUGH THE SEASONS

The 2023 vintage is a year of balance: heat in spring and early summer, rains during much of the month of July as well as early August then strong heats in late summer and during harvest. Our team has therefore walked through the vineyards many times during the year in order to preserve each cuvée's uniqueness of terroir, without the solar aspect of previous vintages. We treat and take care of the vines with natural preparations (no chemical products). We stimulate soil life with horn dung; preparation 500 in spring with one or two applications, and then a 501 after bloom and before harvest if necessary. Pruning is short (simple guyot) and gentle (sap-flow respecting) during winter. Vine density is 6,500 plants per hectare. A careful sorting is carried out in the vineyard by the harvesters before pressing in our cellars.

WINEMAKING TECHNIQUES

Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees in underground glass lined vats during 16 months without racking until bottling in february 2025.

TASTING

Serve at 12°C
Langoustines à la plancha with seaweed green alga, Thaï chicken sauté...

PRESS

Let's step up in vinosity. Les Pierres Blanches (gneiss) affirms its tasty shoulders, as does **Clos de l'Allée** (micaschistes), with a remarkable mouthwatering dimension. Its umami flavor outlines with precision the features in the mouth. **Guide Vert RVF 2025 by Alexis Goujard**

Born full of duality, between the iodine of a seaweed and more fruity notes of yellow peaches and mirabelles. Fresh hazelnut is also present. On the palate, there is a nice lengthening and juiciness full of life. fresh almond in the finish. **Le Figaro by Martin Lemaire & Frédéric Durand-Bazin June 2024**

PACKAGING

750ML & 1500ML
6 or 12 bottles cases

CERTIFICATION

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

