

DOMAINE LANDRON-CHARTIER

COTEAUX D'ANCENIS 'GAMAY TOJOURS'

ORIGIN

Côteaux d'Ancenis, Loire,
France

WINE TYPE & VARIETIES

Still red, Gamay

VINEYARD

From the commune of
Saint Géréon

SOIL

Micro-granite, gneiss, quartz,
schist and mica-schist

AGE OF VINES

Around 20 years old

VITICULTURE

Organic

VINIFICATION

Manual harvest (55hl/ha),
12 days maceration, indigenous
yeast, fermentation at 20°C,
malolactic fermentation,
6 months in inox

OTHER

GAMAY FOREVER!

Landron-Chartier make wines with freshness and personality; expressing the diverse mix of soils that Muscadet offers – roundness from gneiss, more minerality from schist.

Third-generation winemaker Bernard had been working with his brother Jo in the heart of Muscadet Sèvre et Maine area, before moving in 2002 to the lesser-known and therefore cheaper area of Ancenis, (to the North-East of Nantes). Initially his whole production was sold in bulk, but when eldest son Benoît returned in 2008 after his degree in viticulture and oenology, they started to bottle their own wine – organic conversion began in 2010.

They now farm around 25 hectares and moved to a 'new' cellar in the town of Oudon for the 2017 harvest. They have a mix of varieties planted, including Melon de Bourgogne, Folle Blanche, Pinot Gris, Gamay, Cabernet Franc and Cabernet Sauvignon.

The climate of the Coteaux de la Loire is influenced by the Atlantic Ocean and the Loire River. It is a soft climate; not too cold, not too warm and little rainy – with hilly relief to the edge of the Loire. It allows for deep roots, so good ripeness. The moderate temperature in summer allows for freshness in the wine. The ocean winds follow the Loire and reduce the humidity in the air.



VIN

EST. 2012