



**Domaine Saint Landor
Les Trois Moutiers
Loire Valley, FRANCE**



The Domaine: Domaine Saint Landor was founded by Jean-François Georget who, prior to 2007 sold his full harvest to local coops. Jean-François' son Thomas joined him in 2006 after studying oenology and took over the full management of the domaine in 2007 with his first harvest. Thomas was joined shortly after by his brother Antoine and today, with the additional efforts of Maud, Thomas' wife, they make all their wines in house with the exception of the sparkling wines. These are contributed to a coop of other Saumur vigneron who share the expensive cost of making a wine in the traditional method.

The Terroir: Situated in the southern part of the Saumur appellation in France's Loire Valley, Domaine Saint Landor boasts a total of 23 hectares on some of the Loire's most valued terroirs. Composed of a bedrock of sandy limestone as shown in the white soils of "tuffeau", the basic nature of the soil imparts a minerality to the wines grown in the region. With a temperate climate and dry, sunny summers, the grapes generally have no problem reaching full ripeness.

Farming: Saint Landor is currently transitioning into fully organic farming and will be certified "Bio" by the EU in 2021.

The Wines:

Cuvée	Appellation	Blend	Terroir	Vine Age	Notes	Annual Production
Saumur Blanc	Saumur	100% Chenin Blanc	Sand and limestone	20 - 25 years	Temperature controlled fermentation in stainless steel tank; rests 9 months in tank; 5 months in bottle	200 cases
Saumur Rosé	Saumur	100% Cabernet Franc	Sand and limestone	20 - 25 years	Grapes pressed immediately into cuve; temperature controlled fermentation in stainless steel tank; rests in tank 3 to 5 months	
Les Bulles Blanches Crémant de Loire blanc brut	Crémant de Loire	70% Chenin Blanc, 20% Chardonnay, 10% Cabernet Franc	Chalky soil		Hand harvested early; elevage sur lattes for minimum 24 months; Methode traditionnelle	

Les Bulles Rosées Crémant de Loire	Crémant de Loire	90% Cabernet Franc, 10% Grolleau noir	Chalky soil	Hand harvested early; elevage sur lattes for minimum 18 months; Methode traditionnelle
Les Bulles Rouges	Vins Petillant	100% Cabernet Franc	Sand and chalk	Hand harvested; 5 to 6 day maceration; base fermentation temperature 18°C; elevage sur lattes for minimum 8 months; Methode traditionnelle

Vintage Conditions:

- 2017 Frost in the late spring damaged a portion of the Cabernet Franc grapes but the Chenin Blanc vines were untouched; a long drought during the summer added a touch of additional acidity to the wine resulting in leaner, more pure fruit flavors and texture
- 2018 The month of June saw a tremendous amount of rain and was followed by several weeks of bright sun and considerable wind; temperatures in late June and early July reached as high as 32°C; an early harvest is predicted starting with the Chardonnay as early as the 26th or 27th of August

