



CLOS DE L'ALLÉE 2022

● *monopoly*

GRAPE VARIETY

100% Melon de Bourgogne

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, 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

Spring soil preparation has been performed in a traditional manner (earthing down and hoeing) throughout the entire estate since 2009. We treat and take care of the vines with natural preparations (no chemical products) and sow cover crops such as pulses and cereals at the end of summer, with close attention to the needs of each crop. We stimulate soil life with one or two applications of horn dung; (preparation 500) in spring and apply a horn silica (preparation 501) after bloom and before harvest if necessary.

Vines are short cut pruned (single guyot) during winter. Vine density is 6,500 plants per hectare. Careful sorting is carried out in the vineyard by grape harvesters.

WINEMAKING TECHNIQUES

Grapes are pressed in a pneumatic press, strength and length of pressing is adapted to each vintage. Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees in underground glass lined vats + amphorae (Italian terracotta), without racking until bottling during summer time 2023.

TASTING

Serve at 12°C

Langoustines à la plancha with seaweed alsa verde, Thai chicken sauté...

With the energetic Pierre-Marie & Marie, all the wines are good, but Clos de l'Allée has something extra...

Elle magazine, Sandrine Goeyvaerts - 2018

Clos de l'Allée will whet appetites in a smooth and soft no-fuss style.

"Guide Vert" Revue des Vins de France - 2019

A monopole owned by the domaine, Clos de l'Allée is located near the winery in Le Landreau; the vines are more than 45 years old, growing in mica schist. It's a springtime wine with delicate lily-of-the-valley scents and the cool feel of sun on stone. The flavors follow a clean line, bright and energized, ready to refresh oysters.

93/100 Wine & Spirit - 2017

PACKAGING

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

CERTIFICATION

ECOCERT organic agriculture certification
DEMETER & BIODYVIN biodynamic labelisation

