

L d'Or 2022



● Granite



GRAPE VARIETY

100% melon de Bourgogne

PLOT PROFILE

Village of Vallet. Vines planted in 1984.

Mother rock of granite and gneiss with two micas of the Armorican Massif. This plot is one of the historical treasures of the Luneau family. It rises up between two villages and has a river runnings through it. Officially part of the village of Vallet, the plot lies at the top of a hillside forming a 500 meter wide seam of granite that descends gently to the gneiss of the village of Le Landreau.

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

Pike with beurre blanc, pike perch and citrus butter, jellied oysters,
Extra mature Comté cheese

PRESS

L d'Or, on the other hand, is expressed by a grain of great finesse and a comforting savory fullness, highlighting the umami flavor. A magnificent expression from the granites.

RVF Guide Vert 2023 par Alexis Goujard

L d'Or is based on granite, as is proudly emblazoned on the modern label, pictured above-left. (The previous, old-fashioned label was retired with the 2011 vintage.) The vineyard is described as 'mother rock of granite and gneiss with two micas of the Armorican Massif'. Marie Chartier-Luneau, the estate's 'vigneronne dynamique', explains that this cuvée was first born from experiments in the 1970s: 'over the course of several vintages, the granite plot coming out each time, [we] decided to isolate it at each harvest for the L d'Or'. (...) **Jancis Robinson par Richard Hemming Janvier 2022**

The L d'Or cuvée, produced on granite soils, offers an iodized and saline dimension and recalls, as it ages, the fabric of the great Alsatian Rieslings. His custody is assured. **Guide Bettane & Desseauve 2022 par Denis Hervier**

PACKAGING

750 ML & 1500 ML bottle
6 or 12 bottle cases

CERTIFICATION

ECOCERT organic agriculture certification
DEMETER & BIODYVIN biodynamic labelisation

