



Terre de pierre 2022

La Butte de
La Roche

GRAPE VARIETY

100% melon de Bourgogne

PLOT PROFILE

Village of Le Loroux-Bottereau. Vines planted in 1974, 2019, 2020.
Peridotite parent rock altered (earth mantle) into a serpentinite mound.
The magmatic origins, the very composition of the rock as well as the multiple upheavals it has undergone give the place called La Butte de la Roche a vibrant energy. This unique terroir in the Pays Nantais is the foundation of our generation of winegrowers. Through its exceptional character, it recounts the uniqueness of the wines produced there. The Roche de l'Ouen castle dominated the hill in the 15th century. One of the towers was renovated by the estate in the summer of 2023 as historical heritage testimony to this promontory on the Goulaine marshes.

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) + sandstone + porcelain, without racking until bottling during summer time 2023.

TASTING

Serve at 12°C

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

PRESS

DOMAINE LUNEAU-PAPIN, **TERRE DE PIERRE 2020**, MUSCADET-SÈVRE-ET-MAINE

The various tastings of the year place this estate at the top of the hierarchy of Muscadets.

He can count on the energy of Pierre-Marie and Marie to continue his walk ahead.

A wine of thirst-quenching energy, saline elegance and a salty finish.

En Magnum- La classe de maître- avril 2022

Terre de pierre enchants us with its dazzling expressiveness, the salinity of this wine is absolutely invigorating. A style that is both classic and dynamic, which adorns the wine for more than ten years of aging. **RVF Guide Vert 2023 par Alexis Goujard**

Full season of scallops! To be enjoyed with this muscadet chosen from the dozen of cuvées vinified with mastery by Pierre-Marie and Marie Luneau. The minerality of this **Terre de pierre 2018**, both lively and complex, flirts wonderfully with sweet flesh shellfish, lustrous with buttery iodine. **Stéphane Davet pour Le Monde des Vins décembre 2020**

Extensive range of great wines, particularly L d'Or & Terre de pierre. **NEW YORK TIMES 2014**

PACKAGING

750 ML & 1500 ML bottle
6 or 12 bottle cases

CERTIFICATION

ECOCERT organic agriculture certification
DEMETER & BIODYVIN biodynamic labellisation

