

# DOMAINE RAPHAËL LUNEAU

# R de la Grange •

## **BRIN D'R**

White wine

#### **DESIGNATION**

Muscadet Sèvre et Maine sur Lie

#### **REGION**

Loire Valley

#### **GRAPE VARIETY**

100% Melon de Bourgogne

#### **TERROIR**

Gneiss and mica schists

#### **PRODUCTION**

Less than 35 years old vines. We are engaged in a sustainable viticulture, with controlled yields and high respect for the environment.

#### **WINE MAKING**

Harvest when the berries are at their optimum ripeness. Pneumatic pressing under low pressure, with cold settling of the juice. Long fermentation in underground vats, with temperature control and partial skin-contact maceration. Ageing on fine lees during several months. Bottling in the springtime.

#### **TASTING**

Pale yellow colour with green tints. The nose is expressive, offering a floral and mineral bouquet, with fruity notes. The mouth evolves in the same way, well-balanced, seducing with its freshness and its delicacy.

# WINE AND FOOD PAIRING

To serve between 8 to 12°C. It will perfectly match with seafood and fish. Excellent as well as an aperitif.

#### **PACKAGING**

75cl green « muscadet » bottle.



### Raphaël LUNEAU, Vigneron

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