



DOMAINE RAPHAËL LUNEAU

R de la Grange —

CABERNET FRANC

Red wine

DESIGNATION

Loire Valley IGP

LOCATION

Loire Valley

GRAPE VARIETY

100% Cabernet Franc

TERROIR

Clay and gravel

PRODUCTION

40 to 50 years old vines. Vineyard management with controlled yields and high respect for the environment.

WINE MAKING

Destemming before fermentation in vats. Maceration between 10 to 15 days according to the years, with daily punching of the cap in order to extract the colour and to obtain more structure. Running off of the juice and pneumatic pressing of the berries. Malolactic fermentation and racking before ageing in 225l oak barrels, in order to get elegant and smooth tannins. Bottling in the springtime.

TASTING - WINE & FOOD PAIRING

In the nose: red fruits (blackcurrant, redcurrant). Nice complexity in the mouth, with soft and elegant tannins, notes of grass forest.

To serve at the room temperature, with red meat, grilled meat, game and with mature cheese.

PACKAGING

75cl “Burgundian” bottle, boxes of 6 bottles (or 12 for professionals).

Domaine Raphaël Luneau, R de la Grange is a family vineyard of 30 hectares, located around 20 km at the South-East of Nantes, in the heart of the AOP Muscadet Sèvre et Maine, in the Loire Valley. Today, Raphaël carries on the family tradition and manages the vineyard with his father Rémy, following eight generations of wine growers. From the vines to the wine making, they know how to combine traditional and modern methods, in order to produce high quality wines, particularly fruity and well-balanced, while respecting the biodiversity and the different terroirs. The wines reflect the Luneau family’s experience and are regularly awarded during national competitions.



Raphaël LUNEAU, Vigneron

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