



# DOMAINE RAPHAËL LUNEAU

## R de la Grange —

### CABERNET FRANC

*Red wine*

#### DESIGNATION

IGP Val de Loire

#### REGION

Loire Valley

#### GRAPE VARIETY

100% Cabernet franc

#### TERROIR

Clay and gravel

#### PRODUCTION

40 to 50 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. Destemming before fermentation in vats. Cold maceration to obtain more complexity. Long fermentation in vats, with temperature control, during several days, with daily punching of the cap in order to extract the colour and the fruit. Running of the juice, and pneumatic pressing under low pressure. Malolactic fermentation, according to the years. Racking and ageing in 225l oak barrels for several years, in order to get elegant and smooth tannins.

#### TASTING

The nose reveals red fruits aromas: blackcurrant, redcurrant. Nice complexity in the mouth, with soft and elegant tannins, notes of grass forest.

#### WINE AND FOOD PAIRING

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

#### PACKAGING

75cl « Bordeaux » bottle.



Raphaël LUNEAU, Vigneron

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