



# DOMAINE RAPHAËL LUNEAU

## R de la Grange

## CHARDONNAY

*White wine*

### DESIGNATION

Loire Valley IGP

### LOCATION

Loire Valley

### GRAPE VARIETY

100 % Chardonnay

### TERROIR

Clay and silica

### PRODUCTION

10 to 45 years old vines. Vineyard management 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, cold settling of the juice. Long fermentation in underground tank with temperature control. Partial malolactic fermentation according to the years.

### TASTING - WINE & FOOD PAIRING

Harmonious wine with a pale yellow colour. The nose reveals fruity and floral notes. In the mouth it is smooth, with apple, citrus and pineapple aromas, perfectly well-balanced.

To serve between 8°C to 12°C as an aperitif, with salads, fish, French charcuterie, cheese or biscuits.

### PACKAGING

37.5cl or 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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