



DOMAINE RAPHAËL LUNEAU

R de la Grange

CHARDONNAY

White wine

DESIGNATION

IGP Val de Loire

REGION

Loire Valley

GRAPE VARIETY

100% Chardonnay

TERROIR

Clay and silica

PRODUCTION

10 to 45 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. Partial malolactic fermentation, according to the years.

TASTING

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

WINE AND FOOD PAIRING

To serve between 8 to 12°C. It will perfectly match with salads, fish, charcuterie, cheese or biscuits. Excellent as well as an aperitif.

PACKAGING

75cl « Burgundian » bottle.



Raphaël LUNEAU, Vigneron

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N° TVA : FR 233 886 93 004 | SIRET : 388 693 004 00011