



DOMAINE RAPHAËL LUNEAU

R de la Grange —

CUVÉE DU CHÈNE

White wine

DESIGNATION

Muscadet Sèvre et Maine

REGION

Loire Valley

GRAPE VARIETY

100% Melon de Bourgogne

TERROIR

Gneiss and mica schists

PRODUCTION

40 to 60 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 400 liters' oak barrels, with temperature control. Ageing on fine lees during nearly 2 years.

TASTING

Golden yellow colour. The nose is intense and reveals the terroir, with ripe yellow fruits notes. In the mouth, it is generous, with a great persistency. The balance between minerality and fruits is nice, with a very delicate oaky taste. Very good ageing potential.

WINE AND FOOD PAIRING

To serve between 10 to 12°C. It will perfectly match with grilled fish, white meat, spicy food, or blue cheese.

PACKAGING

75cl heavy « Burgundian » bottle.



Raphaël LUNEAU, Vigneron

1, La Grange | 44430 Le Landreau | France | Tél. +33 (0)2 40 06 45 65 | Fax +33 (0)2 40 06 48 17 | E-mail : contact@domaineraphaeluneau.fr

www.domaineraphaeluneau.fr

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