



DOMAINE RAPHAËL LUNEAU

R de la Grange —

CUVEE SEDUCTION

Sparkling rosé wine « dry »

DESIGNATION

Méthode traditionnelle

REGION

Loire Valley

GRAPE VARIETIES

Gamay, Cabernet franc

WINE MAKING

The berries are run off and pressed early in the morning, in order to preserve the aromas. Each grape variety is vinified separately, with temperature control during the alcoholic fermentation, to give more complexity. Racking on fine lees and tasting to find the right blending, before bottling for a second fermentation in the bottle. Horizontal storage of the bottles on laths during several years. We disgorge on demand (evacuation of the sediments in the bottle, appeared during the second fermentation, after riddling on laths), with riddling, before the final corking with a wire-cap. This process follows the same steps as the Champagne method.

TASTING

Wine with a pale pink colour, refined and fruity, with fine bubble. A nice fullness, and a great length in the mouth.

WINE AND FOOD PAIRING

To serve chilled. Excellent as an aperitif or with a dessert made with chocolate and red fruits.

PACKAGING

75cl « Champagne » bottle.



Raphaël LUNEAU, Vigneron

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