



# DOMAINE RAPHAËL LUNEAU

## R de la Grange —

### CUVEE SIGNEE

*Sparkling white wine « brut »*

### DESIGNATION

Méthode traditionnelle

### REGION

Loire Valley

### GRAPE VARIETIES

Chardonnay, Folle Blanche, Gamay

### 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

White wine with a gently gold colour, refined and fruity. Fine bubbles, with a nice length in the mouth.

### WINE AND FOOD PAIRING

To serve chilled. Excellent as an aperitif or with a dessert.

### PACKAGING

75cl « Champagne » 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](mailto:contact@domaineraphaeluneau.fr)

[www.domaineraphaeluneau.fr](http://www.domaineraphaeluneau.fr)

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