



DOMAINE RAPHAËL LUNEAU

R de la Grange —

GAMAY

Red wine

DESIGNATION

IGP Val de Loire

REGION

Loire Valley

GRAPE VARIETY

100% Gamay

TERROIR

Sandy and silty

PRODUCTION

15 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. Destemming before fermentation in vats. Cold maceration to obtain more complexity. Long fermentation in vats, with temperature control, during several days, with daily punching of the cap in order to extract the colour and the fruit. Running of the juice, and pneumatic pressing under low pressure. Malolactic fermentation, according to the years. Racking before the bottling.

TASTING

Fruity, light and fresh wine, with blackberry, raspberry and spicy aromas.

WINE AND FOOD PAIRING

To serve fresh or at the room temperature. It will perfectly match with charcuterie, poultry, pizza, cold cooked meat, grilled food, or soft rind cheese.

PACKAGING

75cl « Burgundian » bottle.



Raphaël LUNEAU, Vigneron

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