



DOMAINE RAPHAËL LUNEAU

R de la Grange

GOULAINE

White wine

DESIGNATION

Muscadet Sèvre et Maine, Cru Communal Goulaine

REGION

Loire Valley

GRAPE VARIETY

100% Melon de Bourgogne

TERROIR

Mica schists

PRODUCTION

More than 60 years old vines. We are engaged in a sustainable viticulture, with controlled yields (bunch thinning in July) and high respect for the environment.

WINE MAKING

The berries are hand-picked when they are at their optimum ripeness. Pneumatic pressing under low pressure, with cold settling of the juice. Long fermentation in underground vats thanks to the natural yeasts, with temperature control and partial skin-contact maceration. Ageing on fine lees for 30 months minimum, without racking, with stirring for more volume and complexity.

TASTING

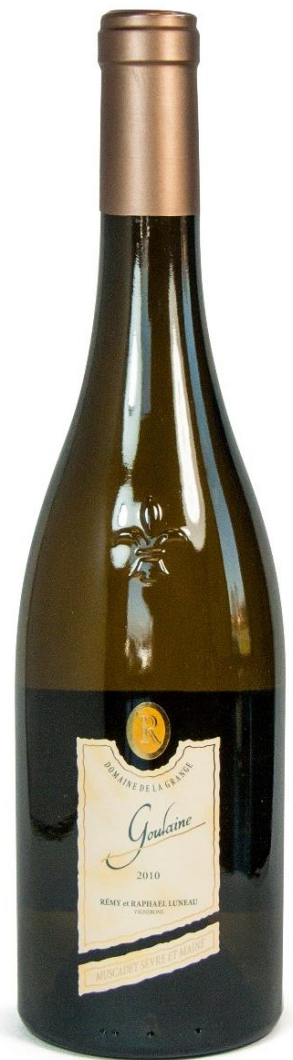
Golden yellow colour. The nose is very aromatic and fruity: quinces, dry fruits, candied fruits, spices, honey. The mouth is rich, powerful and elegant, with a great mineral expression. It is well-balanced and complex, far from a traditional Muscadet. Very good ageing potential.

WINE AND FOOD PAIRING

To serve between 10 to 12°C. It will perfectly match with foie gras, fish with Beurre Blanc sauce, lobster, poultry, white meat, or goat cheese.

PACKAGING

75cl heavy « sommelière » bottle.



Raphaël LUNEAU, Vigneron

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