

DOMAINE RAPHAËL LUNEAU R de la Grange ——

LE GRAND R - Cuvée d'Exception

White wine

DESIGNATION

Muscadet Sèvre et Maine sur Lie

REGION

Loire Valley

GRAPE VARIETY

100% Melon de Bourgogne

TERROIR

Gneiss and mica schists

PRODUCTION

45 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 underground vats, with temperature control and partial skin-contact maceration. Ageing on fine lees for one year, with stirring for more complexity. Bottling in autumn.

TASTING

Golden yellow colour. The nose is expressive and reflects the terroir, with fruity and floral notes. A lot of finesse in the mouth, well-balanced with a strong and long finish. This prestigious wine has a very good ageing potential.

WINE AND FOOD PAIRING

To serve between 8 to 12°C. It will perfectly match with fish, scallops, langoustines, with meat, fresh cheese. Excellent as well as an aperitif.

PACKAGING

75cl heavy « Burgundian » bottle.



Raphaël LUNEAU, Vigneron