

# DOMAINE RAPHAËL LUNEAU

## R de la Grange •

### **GROS PLANT SUR LIE - Veilles vignes**

White wine

#### **DESIGNATION**

Gros Plant du Pays Nantais sur Lie

#### **REGION**

Loire Valley

#### **GRAPE VARIETY**

100% Folle blanche

#### **TERROIR**

Schists and mica schists

#### **PRODUCTION**

30 to 50 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 during several months. Bottling in the springtime.

#### **TASTING**

The nose is intense, with white flowers aromas. Freshness in the mouth, with salty and mineral notes, with a little lemon touch some years.

#### WINE AND FOOD PAIRING

To serve between 8 to 9°C. It will perfectly match with mussels, oysters, shells, grilled fish or sauerkraut.

#### **PACKAGING**

75cl « flute » bottle.



#### Raphaël LUNEAU, Vigneron