



DOMAINE RAPHAËL LUNEAU
R de la Grange —

L'R DU TEMPS, VIEILLES VIGNES

White wine

DESIGNATION

Muscadet Sèvre et Maine sur Lie

LOCATION

Loire Valley

GRAPE VARIETY

100 % Melon de Bourgogne

TERROIR

Gneiss and mica schists

PRODUCTION

35 to 50 years old vines. Vineyard management 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, cold settling of the juice. Long fermentation in underground tank with temperature control, and with partial skin-contact maceration. Ageing on fine lees. Bottling in the springtime, depending on the harvest.

TASTING - WINE & FOOD PAIRING

Pale yellow colour. The nose mainly reflects mineral and fruity notes. We can notice a nice and expressive structure, with strong flavours and a long finish in the mouth.

To serve between 8°C to 12°C with seafood, crustacean, salads of gizzards, fresh cheese. Excellent as well as an aperitif.

PACKAGING

37.5cl or 75cl green “muscadet” bottle, boxes of 6 bottles (or 12 for professionals).



Domaine Raphaël Luneau, R de la Grange is a family vineyard of 30 hectares, located around 20 km at the South-East of Nantes, in the heart of the AOP Muscadet Sèvre et Maine, in the Loire Valley. Today, Raphaël carries on the family tradition and manages the vineyard with his father Rémy, following eight generations of wine growers. From the vines to the wine making, they know how to combine traditional and modern methods, in order to produce high quality wines, particularly fruity and well-balanced, while respecting the biodiversity and the different terroirs. The wines reflect the Luneau family's experience and are regularly awarded during national competitions.



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

www.domaineraphaeluneau.fr

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