



# DOMAINE RAPHAËL LUNEAU

## R de la Grange

### MERLOT

Red wine

#### DESIGNATION

IGP Val de Loire

#### REGION

Loire Valley

#### GRAPE VARIETY

100% Merlot

#### TERROIR

Sandy and silty

#### PRODUCTION

30 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

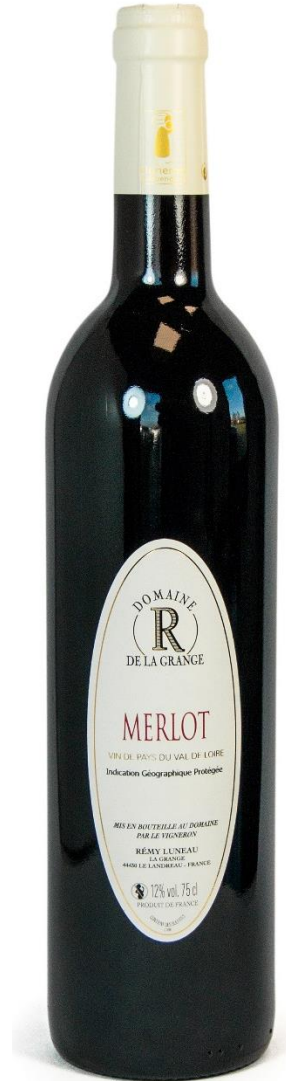
In the nose: red fruits, nice complexity. In the mouth, the fruits and the tannins are well-balanced, with a nice softness.

#### WINE AND FOOD PAIRING

To serve at the room temperature. It will perfectly match with red meat, charcuterie, game or cheese.

#### PACKAGING

75cl « Bordeaux » bottle.



Raphaël LUNEAU, Vigneron

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