



DOMAINE RAPHAËL LUNEAU

R de la Grange

ROSE

Rosé wine

DESIGNATION

Loire Valley IGP

LOCATION

Loire Valley

GRAPE VARIETY

Gamay

Cabernet Franc

Merlot

TERROIR

Sandy and silty

PRODUCTION

15 to 45 years old vines. Vineyard management with controlled yields and high respect for the environment.

WINE MAKING

Pneumatic pressing under low pressure, and blending with juice from the bleeding of a vat for the colour extraction, in order to give more body and structure to the future wine. Long fermentation with temperature control. Partial malolactic fermentation according to the years.

TASTING - WINE & FOOD PAIRING

Fresh fruits in the nose. The wine is smooth and fresh, with a nice structure in the mouth. To serve between 8°C to 10°C as an aperitif, with grilled food (meat or fish), French charcuterie, salads. It is the perfect wine to drink with friends, synonymous of holidays.

PACKAGING

37.5cl or 75cl white “flute” 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

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