



DOMAINE RAPHAËL LUNEAU

R de la Grange —

ROSE

Rosé wine

DESIGNATION

IGP Val de Loire

REGION

Loire Valley

GRAPE VARIETIES

Gamay, Cabernet Franc, Merlot

TERROIR

Sandy and silty

PRODUCTION

15 to 45 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. Then, blending of the press juice with the juice from the bleeding of a vat, in order to extract more colour, and give more body and structure. Long fermentation in underground vats, with temperature control. Partial malolactic fermentation, according to the years

TASTING

The nose is very fresh and fruity. It is smooth in the mouth, with a nice structure.

WINE AND FOOD PAIRING

To serve between 8 to 10°C. It will perfectly match with grilled food, charcuterie, or salads. Excellent as well as an aperitif, this is the perfect wine to drink with friends or family, during holidays.

PACKAGING

75cl white « flute » bottle.



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

N° TVA : FR 233 886 93 004 | SIRET : 388 693 004 00011