



DOMAINE RAPHAËL LUNEAU

R de la Grange —

ROXANNE

Sweet wine

DESIGNATION

French Wine

LOCATION

Loire Valley

GRAPE VARIETY

100 % Sauvignon Gris

TERROIR

Sandy and silty soil

PRODUCTION

15 to 30 years old vines. Vineyard management with controlled yields and high respect for the environment.

WINE MAKING

Harvest when the berries are in overmaturation (high level of sugar). Pneumatic pressing under low pressure, cold settling of the juice, long fermentation under low temperature.

TASTING - WINE & FOOD PAIRING

Sweet wine with a pale yellow tint. The nose reveals some fruity notes: candied fruits, mango, and passion fruit. A lot of complexity in the mouth: generous, rich and smooth. A pleasant wine thanks to its delicacy and its powerful aromas.

To serve between 8°C to 12°C. Excellent as an aperitif, with foie gras, spicy food, blue cheese, gourmet dessert.

PACKAGING

50cl “allegro flute” bottle, boxes of 8 bottles.



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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