



# DOMAINE RAPHAËL LUNEAU

## R de la Grange —

### ROXANNE

*Sweet white wine*

### DESIGNATION

Vin de France

### REGION

Loire Valley

### GRAPE VARIETY

100% Sauvignon gris

### TERROIR

Sandy and silty soil

### PRODUCTION

15 to 30 years old vines. We are engaged in a sustainable viticulture, with controlled yields and high respect for the environment.

### WINE MAKING

The berries are hand-picked when they are in over maturation (high concentration in sugar), generally in October. Pneumatic pressing under low pressure, cold settling of the juice, long fermentation under low temperature.

### TASTING

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

### WINE AND FOOD PAIRING

To serve between 8 to 12°C. Excellent as an aperitif, it will match as well with foie gras, spicy food, blue cheese, or with a dessert.

### PACKAGING

50cl « allegro flute » bottle. Boxes of 8 bottles.



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](http://www.domaineraphaeluneau.fr)

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