



DOMAINE RAPHAËL LUNEAU

R de la Grange —

SAUVIGNON

White wine

DESIGNATION

IGP Val de Loire

REGION

Loire Valley

GRAPE VARIETY

Sauvignon blanc, Sauvignon gris

TERROIR

Sandy and silty

PRODUCTION

10 to 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. Pneumatic pressing under low pressure, with cold settling of the juice. Long fermentation in underground vats, with temperature control.

TASTING

Harmonious wine with a pale yellow colour. The nose is fruity and floral. It is very aromatic and smooth in the mouth with typical notes of passion fruit, citrus, blackcurrant, and bloom.

WINE AND FOOD PAIRING

To serve between 8 to 12°C. It will perfectly match with salads, smoked salmon, crustacean, charcuterie, or goat cheese.

PACKAGING

75cl « Burgundian » 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