



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Cabernet franc •

Appellation: Loire Valley

Grape variety: 100% Cabernet franc

Type: still red wine

Terroir: clay and gravel

Wine making: Harvest when the berries are at the optimum ripeness in September. Destemming before the transfer in vats, with cold maceration to obtain more complexity. Long fermentation, with temperature control and daily punching of the cap in order to extract the color and the fruit. Ageing in 225 liters' oak barrels for several years, in order to get elegant and smooth tannins.

Wine tasting: The nose reveals red fruits aromas: blackcurrant, redcurrant. Nice complexity in the mouth, with soft and elegant tannins, notes of grass forest.

Wine and food pairing: red meat, grilled meat, game and mature cheese.

Service: 16°C

Storage: 5 years

Vintage: 2018



Raphaël LUNEAU, Vigneron

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