



# DOMAINE RAPHAËL LUNEAU

## R de la Grange



### • Cru Goulaine •

**Appellation:** Muscadet Sèvre et Maine Goulaine

**Grape variety:** 100% Melon de Bourgogne

**Type:** dry white wine

**Terroir:** mica schists

**Wine making:** Harvest by hand at the optimum ripeness in September. Pneumatic pressing under low pressure, with cold settling of the juice. Long fermentation in underground vats, with temperature control and partial skin contact maceration. Ageing on fine lees during 5 years, without racking before bottling.

**Wine tasting:** Golden yellow color. The nose is very aromatic and fruity: quinces, dry fruits, candied fruits, spices, honey. The mouth is rich, powerful and elegant, with a great mineral expression. It is well-balanced and complex. Very good ageing potential, from our best plot of vines.

**Wine and food pairing:** foie gras, fish with Beurre Blanc sauce, lobster, poultry, white meat, or goat cheese.

**Service:** 12°C

**Storage:** 10-15 years

**Vintage:** 2014

**Awards:** 1 star - Guide Hachette des Vins 2021 | Excellence Price - Guide Dussert-Gerber 2020 | 92/100 - Gilbert & Gaillard 2020



Raphaël LUNEAU, Vigneron

1, La Grange | 44430 Le Landreau | France | Tél. +33 (0)2 40 06 45 65 | E-mail : [contact@domaineraphaeluneau.fr](mailto:contact@domaineraphaeluneau.fr)

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

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