



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Cuvée Séduction •

Appellation: Traditional method, quality sparkling wine

Grape varieties: Gamay, Cabernet franc

Type: sparkling rosé wine dry

Terroir: sandy and silty

Wine making: Harvest when the berries are at the optimum ripeness in September. Pneumatic pressing under low pressure, with cold settling of the juice.

Long fermentation in traditional underground vats, with temperature control and partial skin-contact maceration. Racking on fine lees and tasting to find the right blending, before bottling for a second fermentation in the bottle.

Horizontal storage of the bottles on laths during at least 9 months. We disgorge on demand (evacuation of the sediments in the bottle, appeared during the second fermentation, after riddling on laths), before the final corking with a wire-cap.

Wine tasting: Wine with a pale pink color, refined and fruity, with fine bubble. A nice fullness, and a great length in the mouth.

Wine and food pairing: aperitif, dessert made with chocolate and red fruits.

Service: 8°C-10°C

Storage: 3 years



Raphaël LUNEAU, Vigneron

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

www.domaineraphaeluneau.fr

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