



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Cuvée Signée •

Appellation: Traditional method, quality sparkling wine

Grape varieties: Chardonnay, Folle blanche

Type: sparkling white wine brut

Terroir: clay and silica, schists

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: White wine with a gently gold color, refined and fruity. Fine bubbles, with a nice length in the mouth.

Wine and food pairing: aperitif, with desserts.

Service: 8°C-10°C

Storage: 3 years



Raphaël LUNEAU, Vigneron

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