



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Cuvée du Chêne •

Appellation: Muscadet Sèvre et Maine

Grape variety: 100% Melon de Bourgogne

Type: dry white wine

Terroir: gneiss and mica schists

Wine making: Berries from 45 to 60 years old vines, harvested at the optimum ripeness in September. Pneumatic pressing under low pressure, with cold settling of the juice. Long fermentation in 400 liters' oak barrels, with temperature control. Ageing on fine lees during several months.

Wine tasting: Golden yellow color. The nose is intense and reveals the terroir, with ripe yellow fruits notes. In the mouth, it is generous, with a great persistency. The balance between minerality and fruits is nice, with a very delicate vanilla taste. Very good ageing potential.

Wine and food pairing: grilled fish, white meat, spicy food, or blue cheese.

Service: 12°C

Storage: 10 years

Vintage: 2019



Raphaël LUNEAU, Vigneron

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