



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Gamay •

Appellation: Loire Valley

Grape variety: 100% Gamay

Type: still red wine

Terroir: sandy and silty

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 during several months before bottling.

Wine tasting: Fruity, light and fresh wine, with blackberry, raspberry and spicy aromas.

Wine and food pairing: charcuterie, poultry, pizza, cold cooked meat, grilled food, or soft rind cheese.

Service: 12°C-14°C

Storage: 3 years

Vintage: 2022



Raphaël LUNEAU, Vigneron

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