



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Le Grand R •

Appellation: Muscadet Sèvre et Maine sur lie

Grape variety: 100% Melon de Bourgogne

Type: dry white wine

Terroir: granites

Wine making: Berries from 50 years old vines, harvested 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 15 months before bottling.

Wine tasting: Golden yellow color. The nose is expressive and reflects the terroir, with fruity and floral notes. A lot of finesse in the mouth, well-balanced with a strong and long finish. This prestigious wine has a very good ageing potential.

Wine and food pairing: aperitif, fish, scallops, langoustines, with meat, fresh cheese.

Service: 10°C-12°C

Storage: 5-10 years

Vintage: 2023



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