



DOMAINE RAPHAËL LUNEAU

R de la Grange



• L'R Marin •

Appellation: Gros Plant du Pays Nantais sur lie

Grape variety: 100% Folle Blanche

Type: dry white wine

Terroir: schists and mica 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. Ageing on fine lees during 8 months before bottling.

Wine tasting: The nose is intense, with white flowers aromas. Freshness in the mouth, with salty and mineral notes, with a little lemon touch some years.

Wine and food pairing: mussels, oysters, crustacean, grilled fish, sauerkraut.

Service: 8°C-10°C

Storage: 2-3 years

Vintage: 2024



Raphaël LUNEAU, Vigneron

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