



# DOMAINE RAPHAËL LUNEAU

## R de la Grange —



### • Roxanne •

**Appellation:** French wine

**Grape variety:** 100% Grolleau gris

**Type:** sweet white wine

**Terroir:** sandy and silty

**Wine making:** The berries are hand-picked in over maturation (high concentration in sugar), generally at the beginning of October. Pneumatic pressing under low pressure, with cold settling of the juice. Long fermentation in traditional underground vats, with temperature control. Ageing during several months before bottling.

**Wine tasting:** Sweet wine with a pale yellow tint. The nose is very aromatic and fruity: candied fruits, mango, and passion fruit. A lot of complexity in the mouth, it is generous, rich and smooth. A pleasant wine thanks to its delicacy and its powerful aromas.

**Wine and food pairing:** aperitif, foie gras, spicy food, blue cheese, or with a dessert.

**Service:** 10°C-12°C

**Storage:** 10 years



**Raphaël LUNEAU, Vigneron**

1, La Grange | 44430 Le Landreau | France | Tél. **+33 (0)2 40 06 45 65** | E-mail : [contact@domaineraphaeluneau.fr](mailto:contact@domaineraphaeluneau.fr)

[www.domaineraphaeluneau.fr](http://www.domaineraphaeluneau.fr)

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