



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Chardonnay •

Appellation: Loire Valley

Grape variety: 100% Chardonnay

Type: dry white wine

Terroir: clay and silica

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 several months before bottling.

Wine tasting: Harmonious wine with a pale yellow color. The nose reveals fruity and floral notes. It is smooth in the mouth, with apple, citrus and pineapple aromas, perfectly well-balanced.

Wine and food pairing: aperitif, salads, fish, charcuterie, cheese.

Service: 10°C-12°C

Storage: 3 years

Vintage: 2025



Raphaël LUNEAU, Vigneron

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