



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Sauvignon •

Appellation: Loire Valley

Grape varieties: Sauvignon blanc, Sauvignon gris

Type: dry white wine

Terroir: sandy and silty

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 is fruity and floral. It is very aromatic and smooth in the mouth with typical notes of passion fruit, citrus, blackcurrant, and bloom.

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

Service: 10°C-12°C

Storage: 3 years

Vintage: 2024



Raphaël LUNEAU, Vigneron

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