



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Brin d'R •

Appellation: Muscadet Sèvre et Maine sur lie

Grape variety: 100% Melon de Bourgogne

Type: dry white wine

Terroir: gneiss 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: Pale yellow color with green tints. The nose is expressive, offering a floral and mineral bouquet, with fruity notes. The mouth evolves in the same way, well-balanced, seducing with its freshness and delicacy.

Wine and food pairing: aperitif, platter of seafood, fish.

Service: 8°C-10°C

Storage: 3 years

Vintage: 2025

Awards: Gold Medal - Concours des Ligiers 2026



Raphaël LUNEAU, Vigneron

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