



# DOMAINE RAPHAËL LUNEAU

## R de la Grange



### • Gamay •

**Appellation:** Loire Valley

**Grape variety:** 100% Gamay

**Type:** still red wine

**Terroir:** sandy and silty

**Wine making:** Harvest when the berries are at the optimum ripeness in September. Destemming before the transfer in vats, with cold maceration to obtain more complexity. Long fermentation, with temperature control and daily punching of the cap in order to extract the color and the fruit. Ageing during several months before bottling.

**Wine tasting:** Fruity, light and fresh wine, with blackberry, raspberry and spicy aromas.

**Wine and food pairing:** charcuterie, poultry, pizza, cold cooked meat, grilled food, or soft rind cheese.

**Service:** 12°C-14°C

**Storage:** 3 years

**Vintage:** 2025



**Raphaël LUNEAU, Vigneron**

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