



DOMAINE RAPHAËL LUNEAU

R de la Grange



• L'R du Temps •

Appellation: Muscadet Sèvre et Maine sur lie

Grape variety: 100% Melon de Bourgogne

Type: dry white wine

Terroir: gneiss and mica schists

Wine making: Berries from 45 to 60 years old vines, harvested 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 minimum 8 months before bottling.

Wine tasting: Pale yellow color. The nose is very aromatic with mineral and fruity notes. We can notice a nice and expressive structure, with strong flavors and a long finish in the mouth.

Wine and food pairing: aperitif, seafood, crustacean, salads of gizzards, fresh cheese.

Service: 10°C-12°C

Storage: 3-5 years

Vintage: 2025

Awards: Silver Medal - Concours Général Agricole de Paris 2026



Raphaël LUNEAU, Vigneron

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

www.domaineraphaeluneau.fr

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