



DOMAINE RAPHAËL LUNEAU

R de la Grange —

L'R DU TEMPS

White wine

DESIGNATION

Muscadet Sèvre et Maine sur Lie

REGION

Loire Valley

GRAPE VARIETY

100% Melon de Bourgogne

TERROIR

Gneiss and mica schists

PRODUCTION

45 to 60 years old vines. We are engaged in a sustainable viticulture, with controlled yields and high respect for the environment.

WINE MAKING

Harvest when the berries are at their optimum ripeness. Pneumatic pressing under low pressure, with cold settling of the juice. Long fermentation in underground vats, with temperature control and partial skin-contact maceration. Ageing on fine lees during several months. Bottling in the springtime.

TASTING

Pale yellow colour. The nose is very aromatic with mineral and fruity notes. We can notice a nice and expressive structure, with strong flavours and a long finish in the mouth.

WINE AND FOOD PAIRING

To serve between 8 to 12°C. It will perfectly match with seafood, crustacean, salads of gizzards, fresh cheese. Excellent as well as an aperitif.

PACKAGING

75cl green « muscadet » bottle.



Raphaël LUNEAU, Vigneron

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