



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Cru Goulaine •

Appellation: Muscadet Sèvre et Maine Goulaine

Grape variety: 100% Melon de Bourgogne

Type: dry white wine

Terroir: mica schists

Wine making: Harvest by hand at the optimum ripeness in September. 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 5 years, without racking before bottling.

Wine tasting: Golden yellow color. The nose is very aromatic and fruity: quinces, dry fruits, candied fruits, spices, honey. The mouth is rich, powerful and elegant, with a great mineral expression. It is well-balanced and complex. Very good ageing potential, from our best plot of vines.

Wine and food pairing: foie gras, fish with Beurre Blanc sauce, lobster, poultry, white meat, or goat cheese.

Service: 12°C

Storage: 10-15 years

Vintage: 2018

Awards: 1 star - Guide Hachette des Vins 2025



Raphaël LUNEAU, Vigneron

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