



DOMAINE RAPHAËL LUNEAU

R de la Grange



• Rosé •

Appellation: Loire Valley

Grape varieties: Gamay, Cabernet franc

Type: dry rosé wine

Terroir: sandy and silty

Wine making: Harvest when the berries are at the optimum ripeness in September. Pneumatic pressing under low pressure, with cold settling of the juice. Maceration for several hours in order to extract the color, for more structure. Long fermentation with temperature control in vats. Ageing during several months before bottling.

Wine tasting: The nose is pleasant with nice fruity notes. Smooth, fresh and well-balanced in the mouth. The perfect wine to share with friends in summer.

Wine and food pairing: aperitif, barbecues, charcuterie, salads.

Service: 8°C-10°C

Storage: 3 years



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

N° TVA : FR 233 886 93 004 | SIRET : 388 693 004 00011