



● Granite



GRAPE VARIETY

100% Melon de Bourgogne, also called Melon B

AOC

Muscadet Sèvre & Maine

PLOT PROFILE

Village of Vallet. Vines planted in 1984.

Mother rock of granite and gneiss with two micas of the Armorica Massif. This plot is one of the historical treasures of the Luneau family. It rises up between two villages with a river running through it. Planted of the village of Vallet, the plot lies at the top of a hillside forming a 500 meter wide seam of granite that descends gently to the gneiss of the village of Le Landreau.

VINEYARD CARE THROUGH THE SEASONS

2023 vintage is a year of balance: heat in spring and early summer, rains during much of the month of July as well as early August then strong heats in late summer and during harvest. Our team has therefore walked through the vineyards many times during the year in order to preserve each cuvée's uniqueness of terroir, without the solar aspect of previous vintages. We treat and take care of the vines with natural preparations (no chemical products). We stimulate soil life with horn dung; preparation 500 in spring with one or two applications, and then a 501 after bloom and before harvest if necessary. Pruning is short (simple guyot) and gentle (sap-flow respecting) during winter. Vine density is 6,500 plants per hectare. A careful sorting is carried out in the vineyard by the harvesters before pressing in our cellars.

WINEMAKING TECHNIQUES

Spontaneous fermentation using only natural yeasts. Maturation : 1/3 in Austrian large wooden barrels, 1/3 in Italian terracotta amphorae and 1/3 in underground glass lined vats during 21 months without racking until bottling in July 2025.

TASTING

Serve at 12°. Oysters in gelée, pike with beurre blanc sauce, zander with citrus butter, lobster armoricaine, 18 months old comté...

PRESS

A very singular breath. Intensity and great finesse emanate from **L d'Or**, a tasty and deep wine that should age more than fifteen years. **2025 RVF Guide by Alexis Goujard**

L d'Or is based on granite, as is proudly emblazoned on the modern label, pictured above-left. (The previous, old-fashioned label was retired with the 2011 vintage.) The vineyard is described as 'mother rock of granite and gneiss with two micas of the Armorica Massif'. Marie Chartier-Luneau, the estate's 'vigneronne dynamique', explains that this cuvée was first born from experiments in the 1970s: 'over the course of several vintages, the granite plot coming out each time, [we] decided to isolate it at each harvest for the **L d'Or**'. (...)

Jancis Robinson by Richard Hemming January 2022

We find the unmistakable tasty texture of **L d'Or**, stretched all in length with great subtlety. What delicacy! **2024 RVF Guide by Alexis Goujard**

The **L d'Or** cuvée, produced on granite soils, offers an iodized and saline dimension and recalls, as it ages, the fabric of the great Alsatian Rieslings. His custody is assured.

2022 Bettane & Desseave Guide by Denis Hervier

PACKAGING

750 ML & 1500 ML bottle
6 or 12 bottle cases

CERTIFICATION

Organic agriculture certified by ECOCERT FR-BIO-01
Biodynamic labelisation by DEMETER & BIODYVIN