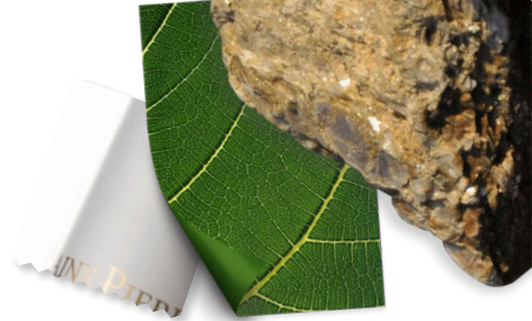




LA GRANGE 2024

● *Classique* →

GRAPE VARIETY

100% melon de Bourgogne

AOP

Muscadet Sèvre & Maine

PLOT PROFILE

On a bedrock of schist and micaschist, this wine reflects the distinctive identity of each vintage at Domaine Luneau-Papin. The different plots on the same terroir are all around the cellars of the estate and illustrate schists and micaschists of Le Landreau.

VINEYARD CARE THROUGH THE SEASONS

The 2024 vintage was a year of hard work and challenges, but we managed to find the energy to secure and save half of the harvest. Rain arrived at the end of October 2023 and never returned throughout 2024. The estate team therefore worked the vineyards extensively all along the year to provide care, both mechanical and through sprayed preparations, necessary to ensure the production of healthy and balanced grapes.

We take care of our vines with natural preparations (no synthetic products).

We stimulate soil life with horn manure (500), applying it once or twice in the spring, and we apply Maria Thune and 501 after flowering and before harvest if necessary. Short (single Guyot) and gentle pruning (respecting sap flow) is carried out during the winter on each plot, planted with a density of 6,500 vines per hectare. Careful sorting is performed in the vineyard by harvesters before pressing in the estate's cellars.

WINEMAKING TECHNIQUES

Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees in wooden barrels and in underground glass lined vats during 12 months without racking until bottling in October 2025.

TASTING

Serve at 12°C

As an aperitif, with shellfish or seafood, with marinated or raw fish, sushi, roasted fillet of sea bream, moules marinières, fresh cheeses.

PRESS

On Muscadet side, the range is conducted with tact in 2023, starting with Le Verger, frank and tender at first. **La Grange** is just as refined with an insistant noble sap note on the final. What peps! **RVF Guide vert 2025 by Alexis Goujard**

The 2022 range finely masters the solar character of the vintage, starting with Le Verger, tender and frank at the same time, or **La Grange**, full of peps, with tonic contours and a stimulating fine sap note. Two delicious cuvées to understand the pure and straight style of the estate.

RVF Guide Vert 2024 by Alexis Goujard

The 35-year-old vines on micaschists give a chiseled and fresh wine for **La Grange**, which rings true and illustrates the talent and precision of the Luneau family. **RVF magazine June 2016**

Complex, yellow fruits, floral note, straight mouth, harmonious, bitter on the finish.

LE POINT - March 2023

PACKAGING

750 ML & 375 ML dark oak burgundy bottle 6 or 12 bottles cases

LABELS

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

