

Domaine Luneau-Papin

Wines



Muscadet-Sèvre et Maine Sur Lie "Pierre de la Grange":

Soil: micaschist and gneiss

Grape: Melon de Bourgogne

Exposition: full south

Vines: 45+ years

Vinification: Pressed by hand and pneumatic press.

Cold clarification of grape juice, then temperature controlled fermentation at 20° for four weeks.

The wine then stays on its lees(sur lie) for seven months until it is bottled.

Aging: Bottled in the spring.



A.O.C Muscadet Sèvre & Maine Sur Lie "Clos Des Allées":

Soil: Michaschist

Grape: Melon de Bourgogne

Exposition: Full south

Vines: 45+ year old vines

Vinification: Grapes are crushed by pneumatic press. Débourage and vinification thermo-regulated at 20°C. Fermentation and aging on the lees for 7 months in small underground tanks covered with glass tiles. Bottled in the spring.



A.O.C Muscadet Sèvre & Maine Sur Lie "Le L D'Or":

Soil: Granite and gneiss

Grape: Melon de Bourgogne

Vines: 45+ years old

Vinification: Aged on the lees 9 to 11 months before bottling. Regular bâtonnage after fermentation for suspension of the lees. No racking before bottling.



Muscadet-Sèvre et Maine Sur Lie "Pierres Blanches":

Soil: Schist

Grape: Melon de Bourgogne

Exposition: South West

Vines: Old vines of more 55 years old.

Name of vineyard "Les Pierres Blanches"

Vinification: Grapes picked by hand, pressed in a pneumatic press. Cold clarification of grape juice, then temperature controlled fermentation at 20° for several weeks using only indigenous yeasts. The wine is moved by gravity to underground vats lined with glass tiles. These vats are very typical of the Nantes region. The wine stays on its lees (Sur Lie) for nine months until it is bottled.



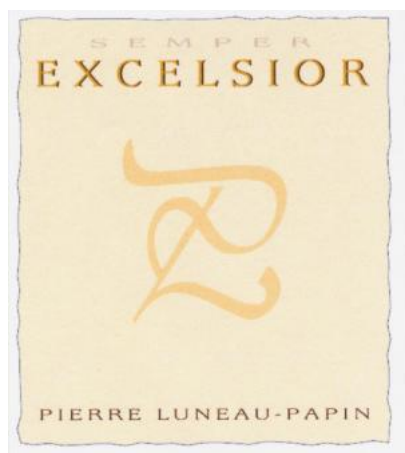
A.O.C Muscadet Sèvre & Maine "Terre de Pierre":

Soil: Decomposed serpentinite. This terroir is a geographical landmark; its' magmatic origin dates back to more than 500 million years.

Grape: Melon de Bourgogne

Vines: 37 years old

Vinification: Grapes are crushed by pneumatic press. Must is transferred by gravity into underground tanks covered in glass tiles. Wine ferments and ages on the lees for 12 months. Regular bâtonnage, then aged in wood vats without racking for 8 months.



A.O.C Muscadet Sèvre & Maine "Excelsior":

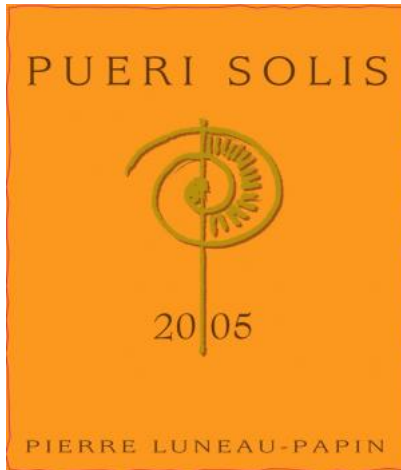
Soil: Michaschist on schist

Grape: Melon de Bourgogne

Exposition: Full south

Vines: Single parcel of 75 year old "sélection massale" vines.

Vinification: Grapes crushed by a pneumatic press. Must is transferred by gravity into small underground tanks covered with glass tiles. Slow alcoholic fermentation for several weeks thermo-regulated at 20 °C. Left on the lees for 36 months with regular bâtonnage.



A.O.C Muscadet Sèvre & Maine "Pueri Solis":

Soil: schist and micaschist

Grape: Melon de Bourgogne

Vines: 45+ years old

Exposition: South west

Vinification: Grapes are crushed by pneumatic press. Cold débouillage then slow fermentation thermo-regulated at 20°C. Aged 42 months on the lees with regular bâtonnage in small underground tanks covered with glass tiles.