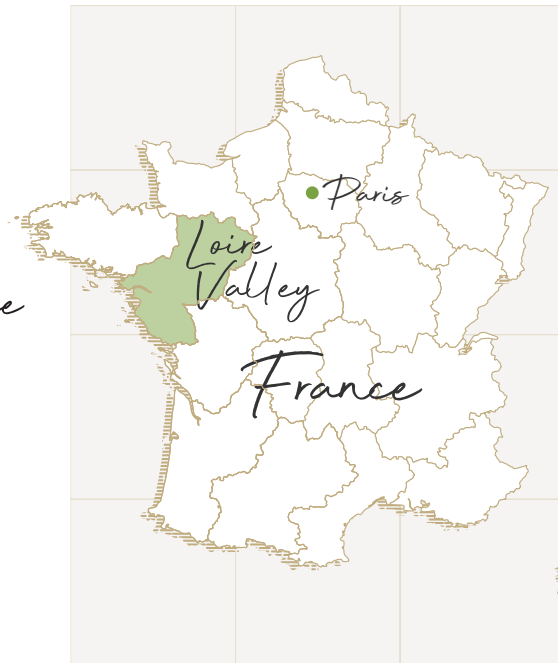




Wine at Home

ARTISAN WINES DELIVERED



NAME *Methode Traditionnelle AOC Cuvee Signee*

VINEYARD *Domaine R de la Grange*

GROWER *Raphael Luneau*

GRAPE/S *Chardonnay, Folle Blanche*

ALCOHOL *12.5%*

LOCATION *Loire Valley*



SPECIAL FEATURES

Grower Raphael Luneau is one of the true masters of his craft, carrying out all the work on his vines by hand, including the harvest. This joyous sparkling wine is made in exactly the same way as Champagne, in the Loire village of Le Landreau from 90% Chardonnay and 10% Folle Blanche grown on 45 years old vines. Wine spends 18 months on lattes in limestone cellars. Pale gold in colour with an expressive, toasty nose and elegant palate.

TASTING NOTES

Fine, well integrated bubbles, plenty of fruit and a long, fresh finish.

NOSE	<input type="radio"/> Delicate	<input type="radio"/> Floral	<input type="radio"/> Citrus	<input type="radio"/> Aromatic	<input checked="" type="radio"/> Toasty
PALATE	<input type="radio"/> Dry	<input checked="" type="radio"/> Fruity	<input type="radio"/> Crisp	<input checked="" type="radio"/> Complex	<input type="radio"/> Sweet
FINISH	<input type="radio"/> Soft	<input checked="" type="radio"/> Elegant	<input type="radio"/> Mineral	<input type="radio"/> Ample	<input type="radio"/> Fresh

WINE AT HOME SAYS

A perfectly made sparkling wine that makes a superb alternative to Champagne.