



# Wine at Home

ARTISAN WINES DELIVERED

Methode Traditionnelle AOC

NAME *Cuvee Signee Rose*

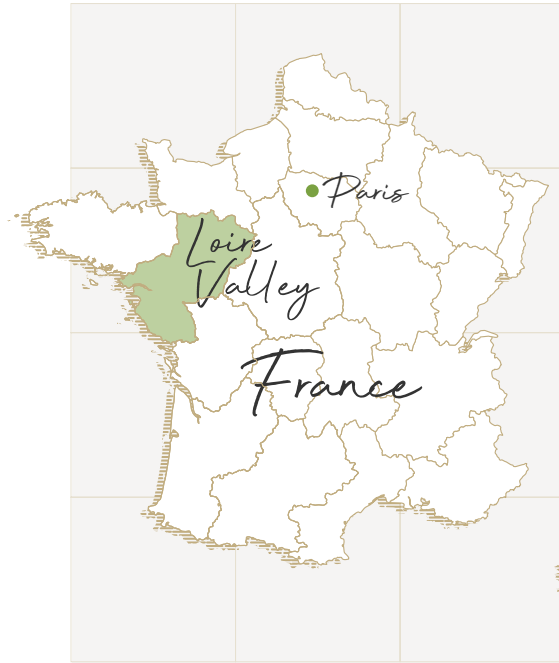
VINEYARD *Domaine R de la Grange*

GROWER *Raphael Luneau*

GRAPE/S *Gamay, Cabernet Franc*

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 Rose is made in exactly the same way as Champagne, in the Loire village of Le Landreau. The combination of classic Loire grape varieties Gamay and Cabernet Franc provide a real flavour of the region while the use of the traditional Champagne method gives depth and subtlety. The wine spends a year on lattes and another year in a limestone cellar where bottles are riddled (turned) by hand. Grapes are grown on 45 year old vines and hand harvested at full ripeness. Fermentation is slow and steady. We've worked with the vineyard over decades, and never fail to be surprised by Luneau's innate talent.

## TASTING NOTES

Pale rose colour, expressive wild berry fruit nose and a fresh, elegant palate. Fine bubbles, well-integrated with lots of forest fruit flavours and a long, elegant finish.

NOSE  Delicate  Floral  Citrus  Aromatic  Toasty

PALATE  Dry  Fruity  Crisp  Complex  Sweet

FINISH  Soft  Elegant  Mineral  Ample  Fresh

## WINE AT HOME SAYS

*A Wine at Home bestseller. The perfect wine for parties, picnics, weddings, Christmas and just because. Made exactly like Champagne, without the price tag. Clean, fresh, fruity and fizzy.*