



PIERRE-MARIE & MARIE
LUNEAU PM
 &M

Folle Blanche

GRAPE VARIETY	100% Folle Blanche
AOP	Gros Plant du Pays Nantais Sur Lie
VINEYARD CARE	Our partner winegrowers practice organic farming. Like us, they are convinced of the merits of its practices and the improvements that they can bring. Short size (guyot simple) during the winter and whose density per hectare is 6,500 plants. Careful sorting is carried out in the vineyard by the harvesters from the Luneau-Papin estate or by the partner winegrowers' own team.
VINIFICATION	Pressing of whole grapes in a pneumatic press, the duration and intensity of which varies depending on the vintage. Spontaneous alcoholic fermentation from yeasts native. Aging in the cellars of the Luneau-Papin estate, in underground concrete vats + glass tiles without racking before bottling in spring 2023..
TASTING	Serve at 12°C Excellent as an apéritif, with shellfish, fish in a sea salt crust, roasted fillet of sea bream, Asian cuisine, or fresh cheeses.
	To survive the brutal damage caused by frost, a négociant business for organic wines has been created, from which you will find some resolutely fruity wines. This is an exemplary and inspiring estate that is bringing terroirs and the great age-worthy whites of the Pays Nantais to light. Revue des Vins de France - Guide Vert 2020
PACKAGING	6 or 12 bottles cases
CERTIFICATION	Wine in its second year of conversion to organic farming under the ECOCERT certification



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