



# Loire, Domaine Varinelles, Lune rouge, Vin de France, Rouge

Vin de France, VSIG, France

In 2011, Laurent and Nicolas committed to certification in organic conversion, a job that requires time, will and a perfect knowledge of our vineyard. The challenge is real since the estate now covers 43 hectares. Through their wines, their convictions and commitments, they continue to produce a wine that is a reference in Saumur-Champigny and lives up to the unique heritage of the Loire Valley.

#### **PRESENTATION**

Lune Rouge is in the same line as "its sister", Lune Rosé.

## LOCATION

Val de Loire Centre

## **TERROIR**

Terroir of Terres blanche and limestone

# IN THE VINEYARD

Organic cultivation, mechanical weeding. Manual harvest.

#### WINEMAKING

This cuvée is made from carbonic maceration for maximum fruit.

## **AGEING**

Short vatting.

#### VARIETAL

Pinot Noir 100%

#### GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

## **SERVING**

14°C/58°F

## AGEING POTENTIAL

2 to 3 years

#### TASTING

The nose opens with notes of eucalyptus and spice.

The palate, for its part, reveals itself to be crunchy and delicious, with notes of forest fruits such as blackberry.

# **FOOD PAIRINGS**

The freshness of Lune Rouge will go perfectly with a carpaccio or beef tartare.

