



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.

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

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.



