



Pierre de la Grange

Muscadet (Loire Valley)



The man in charge of one of the leading domaines of the Nantais, Pierre Luneau-Papin, hails from a long line of vigneron. The Luneau family is well established in the region; their presence here may be traced as far back as the late 17th Century and Pierre Luneau is the thirteenth generation of his family to bear the name Pierre. Pierre and Monique, his wife, are the seventh generation of vigneron to run **Domaine Pierre de la Grange**, which was founded by Pierre's forebears in the 18th Century. Muscadet savants will know, however, that that wines are more likely to be found listed under Luneau-Papin or even Pierre Luneau, than under the estate's true name of Pierre de la Grange.

Having studied at Briacé and gained experience with Emile Peynaud and Pascal Ribéreau-Gayon, both of the Faculty of Oenology at the University of Bordeaux, it is perhaps no surprise that Luneau-Papin is one of Muscadet's leading lights. In his immaculate winery, Pierre proceeds to vinify in small batches according to the origin of the fruit. The harvest is done by hand, also a rarity in the region, to avoid any oxidation before pressing. There is an immediate light débourage (separation of juice from gross lees), then a 4-week fermentation at 68 degrees, followed by 6 months of aging in stainless-steel vats on fine lees. This is the classic Muscadet-sur-lie process, where the wine is kept on its lees, with a fair amount of CO₂ as protection, until bottling in the spring following the harvest. The only modern technique used here is macération pelliculaire (maceration of lightly crushed berries before pressing), which varies in proportion according to the cuvées.



There are approximately 40 hectares of vines at Pierre's disposal, with 38 hectares planted to Melon de Bourgogne located about 20 kilometres from Nantes itself. This is a landscape characterised by gently rolling vineyards and variable terroirs, which as well as the sandy soils which are perhaps the first to mind when thinking of the region, also include mica schist, gneiss and schist, and other sometimes exotic rocks of volcanic origin. The vines have a good age, forty-five years on average although some are well into their seventh decade.

White wine 100% Melon de Bourgogne

2008 Muscadet “vieilles vignes”

Fifty year old southwest facing vines grow on mica, schist, and gneiss. The soil imparts a particular mineral character to its structure. Perhaps with the exception of Champagne you will be hard pressed to find anything better to accompany oysters. It's purity of flavour, lightness, and freshness also make it a superb aperitif. *“Light with tangy lime, chive and salt notes that stay crisp on the finish”* Wine Spectator

2008 Muscadet “Clos des Allees” vieilles vignes

“Light yellow. Orange zest and pear aromas are complicated by white flowers and herbs. Juicy on entry, showing pear and nectarine, then more tangy in the middle palate, which features lime and talc qualities. Finishes with good clarity and breadth and gentle acidity. This is nicely concentrated and very accessible now.” Steve Tanzers International Wine Cellar May/June 2010