

## LOIRE VALLEY

## NANTAIS

LUNEAU-PAPIN  
LE LANDREAU

**OVERVIEW** | Pierre Luneau-Papin, hails from a long line of vigneronns. 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. Together with his wife, Monique, Pierre runs Domaine Pierre de la Grange, which was founded by his 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.

**VINEYARD AREA:** 30 hectares

**ANNUAL PRODUCTION:** 8500 cases

**SOIL TYPES:** micaschist and gneiss

**GRAPE VARIETIES:** muscadet

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 takes his hand-harvested fruit - already he sets himself apart from many of his peers in this region dominated by the machine harvester - and he proceeds to vinify in small batches according to the origin of the fruit.

**VINEYARD/CELLAR PRACTICES** | There are approximately 30 hectares of vines at Pierre's disposal, situated in Le Landreau, Vallet and La Chapelle Heulin, not far from Nantes itself. This is a landscape characterised by gently rolling vineyards (hence the harvesters), and variable terroir, which as well as the sandy soils which are perhaps the first to mind when thinking of the region, also include micaschist, gneiss and schist, and sometimes rocks of volcanic origin. The vines have a good age, over forty years on average although some are well into their seventh decade. Once the fruit is in his hands, Pierre will take it through a gentle pressing with the option of a maceration pelliculaire (essentially macerating the lightly pressed grapes in the must, before continuing with the vinification) followed by temperature-controlled fermentation on the lighter lees. The wines are then run off into stainless steel, still with the lees, where they are stored until ready for the bottle the following year; this latter part of the process is that which entitles the wines to the sur lie suffix.

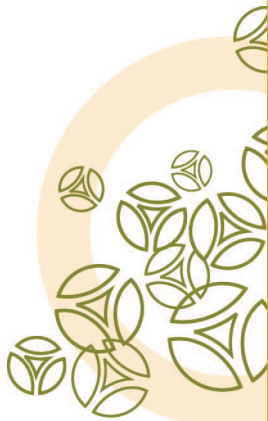
**WINES** |

Gros Plant du Pays Nantais

Pierre de la Grange

Clos des Allées

L d'Or - the estate's longest lived wine, very concentrated with big personality and a bit more texture in the mouth.



## triage wines

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