

“No Muscadet estate is rendering consistently finer or more intriguing wines than Luneau-Papin, and given the prices asked there is no excuse for any lover of wine not making their acquaintance.”



PIERRE-MARIE LUNEAU - JEUNE VIGNERON

Domaine Luneau-Papin (Organic)

www.domaineluneaupapin.com **Muscadet (Loire Valley)**

One of the leading domaines of the Nantais, Pierre Luneau-Papin, hails from a long line of vignerons. 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 vignerons to run **Domaine Luneau-Papin**, which was founded by Pierre's forebears in the 18th Century.



Having studied at Briacé and gained experience with Emile Peynaud and Pascal Ribèreau-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 (or longer for some cuvées) 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.

The family estate now consists of 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 a remarkable variation of terroirs, which as well as the sandy soils which are perhaps the first to mind when thinking of the region, also include micascist, gneiss and schist, and other rocks of volcanic origin. The vines have a good age, forty-five years on average although some are well into their seventh decade.

The wines produced at this estate are strikingly pure and expressive of each plot displaying their unique soil-signatures for each cuvee. These wines never fail to impress - a remarkable range.



Sparkling Wine 40% Melon de Bourgogne/30% Folle Blanche/20% Chardonnay/10%Blanc de Noir Cabernet

NV Luneau Brut This wine is made from a blend of 40% Melon de Bourgogne, 30% Folle Blanche, 20% Chardonnay and 10% Blanc de Noir Cabernet all from old vines of more than 40 years. The vineyard is South facing of Le Landreau, planted on micascist and on gneiss in Vallet. It is grown only using organic fertilisers. The wine is then stored *sur lie* (on lees) for a period of 5 months before being bottled for secondary fermentation. The wine then remains on lees for a further 18-24 months before being disgorged.

2014 Folle Blanche *An aromatically appealing and open expression of Folle Blanche, with an attractive, fresh minerally edge. The palate has a fairly solid, firm character, with a subtle minerally streak, fresh structure, and some lightly polished fruit. It has a crisp bright character, albeit with a nice flourish of minerals here.*

2013 Muscadet “vieilles vignes” Stelvin-luxe closure Fourty five year old south facing vines grown on mica-schist in the village of Le Landreau. Hand harvested and aged on lees for 7 months. On the palate the wine is fullish, complex and beautifully focused, with solid mid-palate depth, nice framing acids and very good length on the classy finish. *“This wine has a soft and elegant minerally suggestion on the nose, with some quite perfumed fruit reminiscent of sweet pear skin. It is certainly fresh and poised. The palate has a delicate start, with quite a firm tension, some supple fruit, rather open and accessible, with a nice minerally streak at its core. This is attractive and ready to go. 16.5/20” thewinedoctor.com Feb 2015*

2013 Muscadet “Terre de Pierre” vieilles vignes This wine is made from old vines planted in 1974. *“This cuvée comes from serpentinite, on the butte de la roche near Goulaine. It has a rather introverted nose of delicate citrus fruits and a lightly sherberty minerality. The palate has a full and open character, with quite a crunchy minerality to it, and also a vibrant acid backbone somewhat more prominent than I have found in somecuvées in this vintage. Quite relaxed in terms of style, relatively speaking, but still vibrant in terms of its acid definition and poise. It surely needs more time to knit together properly. 16.5/20” thewinedoctor.com Feb 2015*

2010 Muscadet “Excelsior” From 75+ year old vines grown on schist and mica-schist. *“As I noted last year, the Excelsior bottling from Pierre-Marie Luneau is crafted from seventy-five year-old vines originally planted from selection massale cuttings in a vineyard with fine southern exposure. The deep, pure and nascently complex nose offers up a refined blend of apple, lemon, spring flowers, beautifully complex, gentle leesy tones, a great base of salty soil, lemongrass and just a whisper of the ocean breezes to come. On the palate the wine is pure, full-bodied and utterly seamless, with a lovely core, impeccable focus and balance, bright acids and a very long, perfectly balanced and youthful finish. This will be a great bottle of Muscadet (it already is!), but for full effect, tuck it away in the cellar for a few years and really let it blossom fully, as it is quite tightly-knit behind its effortless structural veneer. 2016-2035+. 95.”*

John Gilman View from the Cellar, Jan-Feb, 2015

“As Muscadet ages it re-discovers it's roots in Burgundy.” Jacqueline Freidrich “The Wine of the Loire”

For orders and enquiries ph (02) 9420 5088 or visit www.vintageandvine.com

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PIERRE LUNEAU - MAÎTRE VIGNERON

Pierre de la Grange

(Organic)

www.domaineluneaupapin.com 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 micaschist, 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 wines 100% Melon de Bourgogne

2012 Muscadet "vieilles vignes" Stelvin-luxe closure Forty five year old south facing vines grown on mica-schist in the village of Le Landreau. Hand harvested and aged on lees for 7 months. On the palate the wine is fullish, complex and beautifully focused, with solid mid-palate depth, nice framing acids and very good length on the classy finish.

2010 Muscadet "Clos des Allees" vieilles vignes *"The 2010 Clos des Allées from Luneau-Papin is a beautiful example of this outstanding vintage in Muscadet. The wine delivers a complex and vibrant nose that is a tad deeper and more refined than the Pierre de la Grange, as it offers up notes of green apple, beautiful granite soil tones, orange peel, ocean breeze and gentle leesy tones. On the palate the wine is medium-full, crisp and laser-like in its focus, with a fine core of fruit, snappy acids and great backend minerality and briny drive. This is an utterly classic bottle of young Muscadet that will age very gracefully."* 2012-2025+. 92. **John Gilman View from the Cellar, Jan-Feb, 2012**

2010 Muscadet "Terre de Pierre" vieilles vignes This wine is made from old vines planted in 1974. The vineyard is from the Loroux-Bottereau village from a superbly sited hillside called la Butte de la Roche. The soils are a modified serpentinite of igneous origin dating back 500 million years. After vinification using only indigenous yeasts the wine is then stored sur lie (on lees) for a period of 12 months. All work in the cellar is designed to produce a wine that reflects the unique terroir of the Serpentinite. The stunning intensity and pure minerality of this wine is quite remarkable. This vineyard is surely destined to one day become classified as one of the very top cru's of the region.

2007 Muscadet "Excelsior" From 75+ year old vines grown on schist and mica-schist. *"The nose here is evolving nicely, moving over now into notes of brioche alongside the desiccated fruits, as well as a little blanched nut. The palate shows these flavours in a soft, fading character, with evident grip and good acidity, the minerality showing still but fading. This has moved on from the lively, vigorous style presented in its youth to something more polished and mouth-filling. Very good. 17.5/20"* thewinedoctor.com Feb 2015

2002 Muscadet "L d'Or"

Quite a classic style although there is certainly expressive fruit on the nose. The palate is delightful, full of concentrated, lightly desiccated fruit, but in place of the polished texture seen in some other older cuvées there is an exciting direction, a fine acidity and a lightly reductive, mineral trace. Very dry, and very exciting, with a lemon-fruit purity. Excellent. 18/20 (February 2013)

"As Muscadet ages it re-discovers it's roots in Burgundy." Jacqueline Freidrich "The Wine of the Loire"

