



## REVUE DE PRESSE 2017 am



### MARS AVRIL 2017 UN MUSCADET QUI PARLE DU TERROIR

Grâce à des vigneronns comme la famille Luneau-Papin, le muscadet exprime enfin la vérité d'un terroir, incroyable mosaïque de saveurs en sommeil, longtemps ignorées et malmenées par la chimie viticole. Le melon de Bourgogne et la folle blanche (cépages respectifs du muscadet et du gros plant), cultivés en bio et dorlotés à la cave, nous emportent.

*(texte issu de 15 pages par Jean-Paul Frétillet & Louis-Laurent Grandadam)*

**Wine & Spirits**  
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#### 95/100 2014 Muscadet Sèvre & Maine Terre de pierre :

This parcel of vines on serpentinite was planted in 1974 . Like all the Muscadets from Luneau-Papin, it ferments in underground glass-lined tanks with out added yeasts; this selction spends 17 months aging on the lees. It's salty and substantive, layered in savory flavors that speak as much of the ocean as they do of nectarine and white peach. The complixity develops in tandem with the freshness, bringing to mind the flavor of goose barnacles pulled from cold Atlantic waters, wich would pair well with this wine if you decant it now. Put some away, as it will develop beautifully over the enxt ten years.

#### 93/100 2014 Muscadet Sèvre & Maine Sur Lie Clos des Allées

A monopole owned by the domaine, Clos des Allées is located near the winery in Le Landreau;the vines are more then 45 years old, growing in mica schist. It's a springtime wine with delicate lily-of-the-valley scents and the cool feel of sun on stone. The flavors follow a clean line, bright and energized, ready to refresh oysters.

#### 92/100 2013 Muscadet Sèvre & Maine Excelsior Clos des Noëlls

Working with a parcel of 80-year-old vines on mica schist, Luneau-Papin conducts a strict selection of fruit in the vineyard, a long, slow fermentation with out added yeasts, and 36 months of lees stirring in underground glass-lined vats, they have built a dynamic, soil-driven wine. It's completely savory, the flavors mostly about minerals and spice, giving and umami feel that Mariko Kobayashi of Vintry Fine Wines compared to Kombu dashi. This will develop well with age, and blossom in the company of sashimi.

#### 91/100 2013 Muscadet Sèvre & Maine L d'Or Granite

This is reductive when it's first opened, giving little, other than the scent of mustard greens and the brisk kick of acidity. A day later, it's juicy and clean, fragrant with with peach flavors and saline acidity that keeps it savory. It needs bottle age and a splash in a decanter before serving with periwinkles and clams at the raw bar.

#### MUSCADET SÈVRE & MAINE SUR LIE

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