

CLOS DES LUNES LUNE D'ARGENT

GRAND VIN BLANC SEC
BORDEAUX

CLOS DES LUNES

Located in Sauternes, on one of the greatest white wine terroirs in world, the Clos des Lunes is a magnificent rolling vineyard planted with old sémillon and sauvignon blanc vines. On very old vines, some perfectly golden clusters are chosen and delicately sorted grain by grain, by expert hands.

SURFACE AREA : 75 hectares

70% Sémillon, 30% Sauvignon.

Average age: 35 years

SOILS : Three complementary terroirs:

- on the Sauternes side: Deep gravels with groundwater sources _ **The Power**.

- on the Bommes side: gravel soils on clay-limestone substrate _ **The Freshness**

- At Barsac: the alluvial deposits from the Garonne provide **Minerality**

HARVEST : Each plot harvested at peak ripeness with hand-picking, in small crates.

WINEMAKING AND AGING:

Slow pressing in a pneumatic winepress, without destemming or maceration.

Débourage (cold settling) by gravity flow in cold room.

Aging on fine lees with regular stirring (bâtonnage).

Ageing : 6 to 7 months
(25 % in barrels, 75 % in little vats)

PACKAGING

18th century style 75 cl Bx bottle
High quality 6 bottles flat carton box

ADMINISTRATEUR - GÉRANT : Olivier BERNARD
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2017



CLOS DES LUNES
LUNE D'ARGENT
2017

A.O.C. BORDEAUX
ALC 13% VOL

HARVEST 2017 :
AUGUST 29 TO SEPTEMBER 19

LA GRANDE CUVÉE

Traditional vinification and aging of the best lots in barrels and vats reveal the excellence of this dry white wine.

SÉMILLON : 70 % - SAUVIGNON: 30 %

DÉGUSTATION

Clos des Lunes - Lune d'Argent is our « Grande Cuvée ». It reveals the full potential of Semillon, accompanied by sauvignon. 2017, vintage of white fruits and exotic fruits, is an authentic wine, silky, unctuous, and delicious. Beautiful tension, without heaviness.

Shiny and clear color with green tints.

Intense and complex nose of exotic white fruits and citrus fruit.

On the palate the wine is ample, generous and intensely fruity. The lemony freshness of Sauvignon coats the exotic sweetness of perfectly ripe Semillon. Very nice mineral finish. To drink at 10 ° C



Top



Bottom

