

CLOS DES LUNES

LUNE D'OR

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: 60 hectares
70% Sémillon, 30% Sauvignon.
Average age: 35 years

SOILS: complementary terroirs across the 5 communes of Sauternais:

- Deep gravels with groundwater sources _ **The Power.**

- 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.

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

Aging on fine lees with regular stirring (bâtonnage)

15 months in small ovoid concrete vat and 400-liter barrel

PACKAGING: 18th century style 75 cl Bx bottle
6-bottle flat cardboard box

ADMINISTRATEUR - GÉRANT : Olivier BERNARD
DIRECTEUR ADJOINT : Rémi EDANGE
DIRECT. TECHNIQUE : Vincent BERNARD
RESPONSABLE EXPLOITATION : Hugo BERNARD
CHEF DE CULTURE : Laurent SAINT MARTY
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CLOS DES LUNES
LUNE D'OR
2025 PRIMEUR

100 % SÉMILLON

ALC 13 % VOL. - PH : 3,29

YIELD : 30 HL /HA

HARVEST 2025: AUGUST 21 TO SEPTEMBER 19

A.O.C. BORDEAUX

LA QUINTESENCE

This intransigent selection, aged on fine lees in barrels expresses the very best of this rare wine.

TASTING

Soft, delicate and floral nose of jasmine and acacia blossom, lifted by a touch of citrus zest. An intoxicating, gently sweet sensation, highly appealing.

On the palate, the pulpy, refined and vibrant flesh of the Sémillon fills the mouth with exquisite, suave and fresh nuances. Owing to the quality of its ripeness, the vintage delivers fine concentration and intensity of flavour. The rigorous selection of successive pickings ensures great purity of expression and a sense of radiant, intense and crystalline fruit.

Quality is evident at every level, carried by tension and freshness. A delight.

