

# 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, by expert hands.

### SURFACE AREA : 65 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.

Débouillage (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

18<sup>th</sup> century style 75 cl Bx bottle  
High quality 6 bottles flat carton box

ADMINISTRATEUR - GÉRANT : Olivier BERNARD  
DIRECTEUR ADJOINT : Rémi EDANGE  
DIRECT. TECHNIQUE : Thomas STONESTREET  
RESPONSABLE EXPLOITATION : Hugo BERNARD  
CHEF DE CULTURE : Jonathan FLÉCHARD  
RESPONSABLE QUALITÉ : Thomas MEILHAN  
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2020



**CLOS DES LUNES  
LUNE D'ARGENT  
2020**

A.O.C. BORDEAUX  
ALC 13,5% VOL

2020 HARVEST :  
AUGUST 25TH TO SEPTEMBER 10TH

**BOTTLING: FEBRUARY 2021**

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 %

### TASTING

Clos des Lunes - Lune d'Argent is our « Grande Cuvée ». It reveals the full potential of Semillon, accompanied by sauvignon.

Pale gold, bright and shiny tints.

Generous nose of acacia flowers, pulpy white fruits: peach, pear and lemon citrus.

Ample and soft mouth, silky and slightly acidic. Good tension and concentration. Persistent and smooth flavors of crisp and fresh white fruits. A mineral salinity comes to season very pleasantly this fruity concentration. Very pure finish.

10 ° C.



Top side



Bottom side

