

CLOS DES LUNES LUNE D'ARGENT

GRAND VIN BLANC SEC
BORDEAUX

CLOS DES LUNES

2013

Located in Sauternes, on one of the greatest white wine terroirs in France, 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: 45 hectares

70% Sémillon, 30% Sauvignon.

Average age: 30 years

SOILS: Two 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**

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.

Ageing 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 cartons tailor made

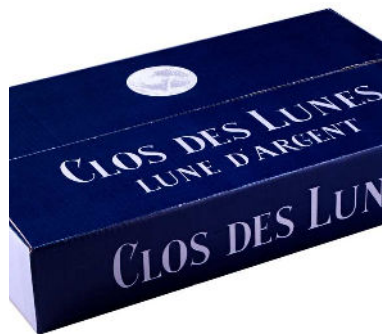
for 6 bottles stored on their side ---

PRODUCTION 2013 : 80 000 bottles

ADMINISTRATEUR - GÉRANT : Olivier BERNARD
DIRECTEUR ADJOINT : Rémi EDANGE
DIRECT. TECHNIQUE : Thomas STONESTREET
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CLOS DES LUNES LUNE D'ARGENT 2013

A.O.C. BORDEAUX

13 % ALC

HARVEST: 13/09 TO 05/10 2013

YIELD: 24 HL/HA

LA GRANDE CUVÉE

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

CLOS DES LUNES - LUNE D'ARGENT

SÉMILLON : 70 %

SAUVIGNON: 30 %

TASTING:

Shiny Gold, beautiful glints, beautiful light...

Intense nose of candied citrus, passion fruit. Lemongrass aromas and great freshness.

On the palate, full and energetic wine. The richness of taste and acid balance and the acid freshness are very well balanced. Delicate environment of white fruits and exotic fruits. Beautiful ripeness. Very good balance.

Delicious to drink now but can also wait 2 years in the cellar.

10 ° C

