

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 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 : 55 hectares

70% Sémillon, 30% Sauvignon.

Average age: 35 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.

Débourbage (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 cartons tailor made
for 6 bottles stored on their side

PRODUCTION 2014 : 115 000 bottles

ADMINISTRATEUR - GÉRANT : Olivier BERNARD

DIRECTEUR ADJOINT : Rémi EDANGE

DIRECT. TECHNIQUE : Thomas STONESTREET

RESPONSABLE EXPLOITATION : Hugo BERNARD

RESPONSABLE QUALITÉ : Thomas MEILHAN

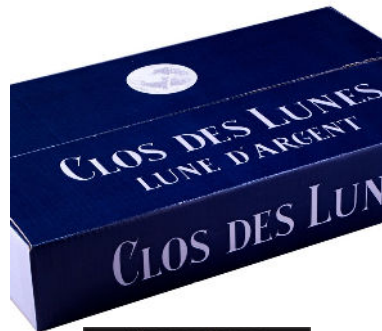
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2014



CLOS DES LUNES LUNE D'ARGENT 2014

A.O.C. BORDEAUX

13 % ALC

HARVEST: FROM SEPT. 8 TO OCTOB. 9

RENDEMENT : 26 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.

SÉMILLON : 70 % - SAUVIGNON: 30 %

TASTING

2014

High quality vintage...

Pale gold color with green hues reflecting youth, freshness and energy. The nose perceives the fine qualities of Semillon and Sauvignon Blanc with mineral complexity and slight vanilla notes coming from partial ageing in barrels (25%).

The palate is full and very tasty with great aroma and taste power. The wine is pure, radiant, fresh and energetic.

Very nice balance and beautiful long finish.

Drink 2015-2018. T ° 10 ° C.

