

CLOS DES LUNES LUNE BLANCHE

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.

The grapes are hand picked at perfect ripeness and sorted.

SURFACE : 33 hectares

70% Sémillon, 30% Sauvignon.

Average age: 30 years.

SOILS : Two complementary terroirs:

- on the Sauternes side: Deep gravels with ground-water 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.

Aging on fine lees with regular stirring (bâtonnage)

Ageing : little thermoregulated vats.
6 - 7 months

PRODUCTION : 65 000 bouteilles

ADMINISTRATOR : Olivier BERNARD

DEPUTY DIRECTOR : Rémi EDANGE

TECHNICAL DIRECTOR : Thomas STONESTREET

VINEYARD MANAGER : Hugo BERNARD

QUALITY DIRECTOR : Thomas MEILHAN

DIGITAL COMMUNICATION : Hugues LAYDEKER

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CLOS DES LUNES
LUNE BLANCHE

A.O.C. BORDEAUX

LE PLAISIR IMMEDIAT

12,5 °

SÉMILLON : 70 %
SAUVIGNON: 30 %

TASTING:

Bright and shiny pale gold color

Intense and vibrant aromas of white peach, litchi and acacia flowers.

On the palate ripe and pulpy fruit with good concentration and richness of Sémillon balanced by fresh acidity of sauvignon blanc.

Long and intense fruity taste showing also gravely minerals.

Fine wine to drink young – 10°C

Drink young, 10 °-12° C

