

# CLOS DES LUNES LUNE BLANCHE

GRAND VIN BLANC SEC  
BORDEAUX

## CLOS DES LUNES

2015

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: 70 hectares

70% Sémillon, 30% Sauvignon.

Average age: 35 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.

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

Aging on fine lees with regular stirring (bâtonnage). bar

**Ageing: 6 to 7 months  
(in little vats)**

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PACKAGING

18<sup>th</sup> century style 75 cl Bx bottle

High quality 6 bottles flat carton box

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**PRODUCTION 2015: 70 000 bottles**

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ADMINISTRATEUR - GÉRANT : Olivier BERNARD  
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## CLOS DES LUNES LUNE BLANCHE 2015

A.O.C. BORDEAUX

ALC 12,5 % VOL.

HARVEST:

FROM 31 AUGUST TO 21 SEPTEMBER

YIELD: 30 HL/HA

## LE PLAISIR IMMÉDIAT

This assemblage produced by our team of passionate provides intense flavor of white peach and immediate pleasure wine.

SÉMILLON : 70 % - SAUVIGNON: 30 %

## TASTING

**2015**

**High quality vintage...**

Pale gold color, bright and shiny

Intense nose of citrus (lemon, grapefruit) with exotic white fruit (lychee). Good aromas of acacia blossom and honey-suckle.

Greedy mouth, pulpy and creamy with very good tension, balance and precision.

Drink 2016-2018. 10 ° C