

CLOS DES LUNES

LUNE BLANCHE

GRAND VIN BLANC SEC
BORDEAUX

CLOS DES LUNES

2016

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: 75 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.

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)

PACKAGING

18th 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

RESPONSABLE QUALITÉ : Thomas MEILHAN

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LUNE BLANCHE
2016

A.O.C. BORDEAUX

ALC: 12,5 % VOL.

HARVEST:

FROM 11 SEPTEMBER TO 12 OCTOBER

BOTTLING: FEBRUARY 2017

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

Light yellow color with pale green tints.

Pure and intense nose of vine peach with acacia flower

Generous on the palate, straight and good tension. Aromas of white fruit ripe and pulpy aromas. Mineral salinity making balance and giving immediate pleasure.

Nice general freshness for this delightful wine. To drink young at 10 ° C.