

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.

The grapes are hand picked at perfect ripeness and selected to produce the **Clos des Lunes - Lune d'Argent**.

SURFACE : 33 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.

Débouillage (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)

PRODUCTION 2012: 80 000 bottles

ADMINISTRATOR : Olivier BERNARD

DEPUTY DIRECTOR : Rémi EDANGE

TECHNICAL DIRECTOR : Thomas STONESTREET

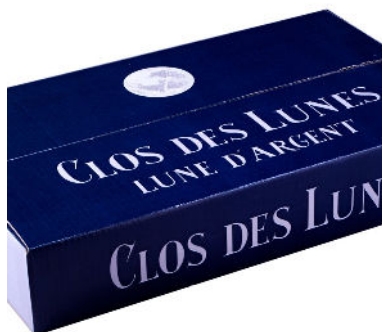
VINEYARD MANAGER : Hugo BERNARD

QUALITY DIRECTOR : Thomas MEILHAN

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CLOS DES LUNES
LUNE D'ARGENT

A.O.C. BORDEAUX

LA GRANDE CUVÉE

13,5 °

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:

Beautiful bright and shiny pale gold color.

Intense and generous aromas of citrus, white and exotic fruit, delicate honey and white flowers. White peach, lychee and kiwi fruit make a good cocktail.

Notes of acacia flower in the bouquet.

Perfect clearness.

On the palate pulpy ripe white fruits with . On the palate immediate sensation of pulpy ripe white fruit with unctuous touch.

This gives good volume, and pleasure is increased by a good acidity and a radiant density of fruity flesh.

Purity, precision and balance control provide a great sensation of pleasure.

Refreshing end note

Drink 2013-2015 – 10 ° C

