

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 : 70 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 6 bottles flat carton box

PRODUCTION 2015 : 160 000 bottles

ADMINISTRATEUR - GÉRANT : Olivier BERNARD
DIRECTEUR ADJOINT : Rémi EDANGE
DIRECT. TECHNIQUE : Thomas STONESTREET
RESPONSABLE EXPLOITATION : Hugo BERNARD
RESPONSABLE QUALITÉ : Thomas MEILHAN
COM. NUMÉRIQUE : Hugues LAYDEKER

OLIVIERBERNARD@CLOSDESLUNES.COM

TEL : + 33 (0)5 56 64 16 16

WWW.CLOSDESLUNES.COM

2015



CLOS DES LUNES LUNE D'ARGENT 2015

A.O.C. BORDEAUX

ALC 13 % VOL.

HARVEST:

FROM 31 AUGUST TO 21 SEPT.

YIELD : 30 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

2015

High quality vintage...

Pale gold color with green hues.
Lively citrus nose, coated with sweet aromas of acacia and lime.
Rich pulpy flesh of ripe Semillon. Delicious mineral complexity. The acidity of Sauvignon provides a good tension.
Balanced and fruity long finish
Drink 2016-2018. T ° 10 ° C

