

# 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 world, 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, by expert hands.

**SURFACE AREA** : 60 hectares  
70% Sémillon, 30% Sauvignon.  
Average age: 35 years

**SOILS** : complementary terroirs across the 5 communes of Sauternais:

- Deep gravels with groundwater sources \_ **The Power.**

- 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.

Débourage (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

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

High quality 6 bottles flat carton box

ADMINISTRATEUR - GÉRANT : Olivier BERNARD  
DIRECTEUR ADJOINT : Rémi EDANGE  
DIRECT. TECHNIQUE : Vincent BERNARD  
RESPONSABLE EXPLOITATION : Hugo BERNARD  
CHEF DE CULTURE : Jonathan FLÉCHARD  
RESP. QUALITÉ / OENOLOGUE: Th. MEILHAN  
DIG. COM. : Hugues LAYDEKER

WWW.CLOSDESLUNES.COM

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

**2023**



In **ORGANIC CONVERSION**



CLOS DES LUNES  
LUNE D'ARGENT  
**2023**

**A.O.C. BORDEAUX**

**HARVEST**: August 28 to September 21

SÉMILLON : 70 % - SAUVIGNON: 30 %

ALC 13 %VOL

**BOTTLING** : MARCH 2024

**LA GRANDE CUVÉE**

Traditional vinification and aging of the best lots in barrels and vats reveal the excellence of this dry white wine.

## TASTING

The fresh and floral sweetness of the Sémillon in its favorite terroir, combined with a good touch of Sauvignon Blanc for vivacity and brilliance, is a unique epicurean sensation! Spring white flowers and citrus zest express themselves with purity. Intense, full-bodied palate with controlled power. The vibrant and tasty acidity balances the whole. Refined finish.

**Food an Wine pairings** : Pairs deliciously with seafood (langoustines, scallops, shellfish), fish, cheese (Comté, blue cheeses), white meat.

