

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 : 65 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

18th century style 75 cl Bx bottle

Burdigala by Verallia

Premium 6-bottle flat cardboard case

ADMINISTRATEUR - GÉRANT : Olivier BERNARD
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2024



In **ORGANIC CONVERSION**



CLOS DES LUNES
LUNE D'ARGENT
2024

A.O.C. BORDEAUX

HARVEST: From September 4 to 20

SÉMILLON : 70 % - SAUVIGNON BL: 30 %

ALC 12,5 %VOL

BOTTLING : MARCH 2025

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, floral softness of Sémillon, in its heartland terroir, combined with a bright touch of Sauvignon Blanc for liveliness and brilliance, offers a unique epicurean sensation!

Spring white flowers and citrus zest are expressed with purity.

The palate is broad and intense, with controlled power. A vibrant, flavorful acidity brings balance to the whole. Refined finish. Best enjoyed at 8°C, between 2025 and 2030.

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



SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD