

CLOS DES LUNES

LUNE D'OR

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: 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 Bommès 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)

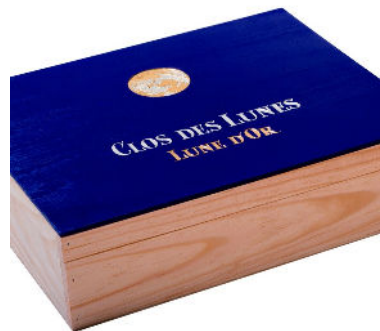
Aging in barrels: 12 to 15 months

PRODUCTION 2012: 4500 bottles

PACKAGING: Bordeaux bottle 18th Century wooden case 3 bottles

ADMINISTRATOR : Olivier BERNARD
DEPUTY DIRECTOR : Rémi EDANGE
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CLOS DES LUNES
LUNE D'OR

A.O.C. BORDEAUX

LA QUINTESSANCE

14 °

This intransigent selection, aged on fine lees in barrels expresses the very best of this rare wine:

CLOS DES LUNES - LUNE D'OR

SÉMILLON : 70 %
SAUVIGNON: 30 %

TASTING:

Bright and crystalline gold color. Intense nose of peach, acacia flowers, exotic and delicate fragrances with a vibrant mineral complexity, sign of the great gravels terroirs.

On the palate, fruity and subtle caress of the attack gives way to a feeling of power and delicacy.

Semillon aspires to impose itself but the airy nature of Sauvignon dominates and we are carried away by the long waltz of the two varieties in a context of various and refined flavors.

Few years in the cellar will reveal the full potential of the wine

Great Wine, Great Pleasure
To be decanted - 10° C

