

# 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 AREA** : 45 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.

Débourbage (cold settling) by gravity flow in cold room.

Aging on fine lees with regular stirring (bâtonnage)

**Aging in barrels**: 12 to 15 months

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**PACKAGING** : 18<sup>th</sup> century style 75 cl Bx bottle  
**Wooden case** - 3 btles - **dark blue** top cover, **gold hot transfer**- resistant transparent film

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**PRODUCTION 2013** : 4 000 bottles

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ADMINISTRATEUR - GÉRANT : Olivier BERNARD  
DIRECTEUR ADJOINT : Rémi EDANGE  
DIRECT. TECHNIQUE : Thomas STONESTREET  
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2013



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### 2013

A.O.C. BORDEAUX

13 % ALC

HARVEST : 13/09 TO 05/10 2013

YIELD : 24 HL/HA

### LA QUINTESENCE

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



SÉMILLON : 70 % - SAUVIGNON: 30 %

### TASTING

Deep pale gold color support.  
Complex and intense nose. Ripe and juicy white fruits, spring flowers vine and acacia, fresh and grilled hazelnut, mineral notes.  
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Mouth full, concentrated and pure. Chalky sensation reminds the structure of the great Burgundies. Refined flavors of ripe white fruit, full and perfectly balanced by a very pure acidity. Exciting the taste buds.  
Racy and long finish on radiating pleasure taste and balance.  
Great wine to keep in the cellar 4-8 years, and decant (ventilation)  
Serve at 10 ° C

