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: 55 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 claylimestone substrate _ The Freshness

HARVEST: Each plot harvested at peak ripeness with hand-picking, in smal crates.

WINEMAKING AND AGING:

Slow pressing in a pneumatic winepress, without destemming or maceration.

Débourbage (cold settling) by gravity flow in cold

Aging on fine lees with regular stirring (bâtonnage)

Aging in barrels: 15 months

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

PRODUCTION 2014: 6 000 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

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CLOS DES LUNES LUNE D'OR 2014 PRIMEUR

A.O.C. BORDEAUX 13, 5 % ALC HARVEST: FROM SEPT. 8 TO OCTOB. 9 YIELD: 26 HL/HA

LA QUINTESSENCE

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

SÉMILLON: 70 % - SAUVIGNON: 30 %

TASTING

2014 High quality vintage...

Crystalline pale gold color with green reflections.

Great finesse of white flowers aromas with aniseed and citrus flavors. The gravel soil is manifested by fine smoked flint scents.

The palate is full and powerful. Richness, freshness and energy... Very important mineral structure giving great length.

Finesse, elegance and purity. A wine to

Drink 2018-2028. Temperature 10 ° C

