

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 : 70 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 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: 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 2015 : 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

OLIVIERBERNARD@CLOSLUNES.COM

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

WWW.CLOSLUNES.COM

2015



CLOS DES LUNES LUNE D'OR 2015 PRIMEUR

A.O.C. BORDEAUX

ALC 13,5% VOL

HARVEST:

FROM 31 AUGUST TO 21 SEPTEMBER

YIELD : 30HL/HA

LA QUINTESSANCE

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

SÉMILLON: 70 % - SAUVIGNON: 30 %

TASTING

2015

High quality vintage...

Pale gold, very shiny.

Complex nose, intense and distinguished. The fragrances of citrus and acacia flowers fly over the bouquet. The great terroir of Sauternes is represented by very fresh, spicy and mineral aromas. Barrel aging suggests some brioche and buttery notes.

On the palate: Great class, creaminess is everywhere, not heavy, perfectly controlled by a great freshness. Great complexity in an extremely charming gustatory context of great complexity.

Balance, power, freshness, complexity, length...

