# CLOS DES LUNES Lune d'Or

GRAND VIN BLANC SEC

### **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 grain by grain, by expert hands.

**SURFACE AREA:** 65 hectares

70% Sémillon, 30% Sauvignon.

Average age: 35 years

**SOILS**: Three complementary terroirs:

- on the <u>Sauternes side</u>: Deep gravels with groundwater sources \_ **The Power.**
- on the <u>Bommes side</u>: gravel soils on claylimestone substrate \_ **The Freshness**
- At Barsac: the red soils \_ **Finesse** and **Elegance**.

**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 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

ADMINISTRATEUR - GÉRANT : Olivier BERNARD DIRECTEUR ADJOINT : Rémi EDANGE DIRECT. TECHNIQUE : Thomas STONESTREET RESPONSABLE EXPLOITATION : Hugo BERNARD CHEF DE CULTURE : Jonathan FLÉCHARD RESPONSABLE QUALITÉ : Thomas MEILHAN DIGITAL COMMUNICATION : Hugues LAYDEKER

WWW.CLOSDESLUNES.COM
Tel: + 33 (0)5 56 64 16 16
OLIVIERBERNARD@DOMAINEDECHEVALIER.COM











A.O.C. BORDEAUX

2020 Harvest: August 25th to September 10th

ALC

13,5 % VOL

## LA QUINTESSENCE

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

**SÉMILLON: 70 % - SAUVIGNON: 30 %** 

**TASTING** 

Pale gold, bright and shiny reflections.

Refined and complex nose, mixing white fruits, flowers and sweet spices. Vineyard peach, hawthorn flowers, acacia, aromatic herbs and cinnamon form a very seductive bouquet.

On the palate, the wine is ample, concentrated with flavors reminiscent of the nose. A very good level of acidity underlines the freshness and gives smoothness and energy to this ensemble that stimulates the palate for a long time.

A well-structured wine of character that will benefit fully from a few years in the cellar.

10 ° C.

