

# CLOS DES LUNES LUNE BLANCHE

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 ground-water 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). bar

**Ageing**: 6 to 7 months  
(in little vats)

## PACKAGING

18<sup>th</sup> century style 75 cl Bx bottle  
high quality cartons tailor made  
for 6 bottles stored on their side

**PRODUCTION** 2014 : 50 000 bottles

ADMINISTRATEUR - GÉRANT : Olivier BERNARD  
DIRECTEUR ADJOINT : Rémi EDANGE  
DIRECT. TECHNIQUE : Thomas STONESTREET  
RESPONSABLE EXPLOITATION : Hugo BERNARD  
RESPONSABLE QUALITÉ : Thomas MEILHAN  
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**2014**



**CLOS DES LUNES  
LUNE BLANCHE  
2014**

**A.O.C. BORDEAUX**

13 % ALC

**HARVEST**: FROM SEPT. 8 TO OCTOB. 9

**YIELD**: 26 HL/HA

## LE PLAISIR IMMEDIAT

This assemblage produced by our team of passionate provides intense flavor of white peach and immediate pleasure wine.

SÉMILLON : 70 % - SAUVIGNON: 30 %

## TASTING

2014

High quality vintage...

Pale gold color with green hues reflecting youth, freshness and energy.

Intense nose of white fruit pulp with an exotic touch. Semillon delivers its flowery and sweet tasting and Cabernet gives liveliness and citrus flavors.

The mouth is very tasty, fresh and energetic.

Richness and acidity balance.

High purity gives radiance and length.

Drink, 2015-2017. Temperature 10 ° C

