

CLOS DES LUNES LUNE D'ARGENT

GRAND VIN BLANC SEC
BORDEAUX



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, by expert hands.

SURFACE AREA : 65 hectares
70% Sémillon, 30% Sauvignon.
Average age: 35 years

SOILS : Three 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**
- At Barsac: the alluvial deposits from the Garonne provide **Minerality**

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).

Ageing : 6 to 7 months
(25 % in barrels, 75 % in little vats)

PACKAGING

18th century style 75 cl Bx bottle
High quality 6 bottles flat carton box

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
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2020



**CLOS DES LUNES
LUNE D'ARGENT
2020**

A.O.C. BORDEAUX
ALC 13,5% VOL

2020 HARVEST :
AUGUST 25TH TO SEPTEMBER 10TH

BOTTLING: FEBRUARY 2021

LA GRANDE CUVÉE

Traditional vinification and aging of the best lots in barrels and vats reveal the excellence of this dry white wine.

SÉMILLON : 70 % - SAUVIGNON: 30 %

TASTING

Clos des Lunes - Lune d'Argent is our « Grande Cuvée ». It reveals the full potential of Semillon, accompanied by sauvignon.

Pale gold, bright and shiny tints.

Generous nose of acacia flowers, pulpy white fruits: peach, pear and lemon citrus.

Ample and soft mouth, silky and slightly acidic. Good tension and concentration. Persistent and smooth flavors of crisp and fresh white fruits. A mineral salinity comes to season very pleasantly this fruity concentration. Very pure finish.

10 ° C.



Top side



Bottom side

