

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 : 60 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.

Débouillage (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
COM. NUMÉRIQUE : Hugues LAYDEKER

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2021



In Organic Conversion

(label in 2023)



Top side



Bottom side

**CLOS DES LUNES
LUNE D'ARGENT
2021**

A.O.C. BORDEAUX
ALC 12,5% VOL

2021 HARVEST :
SEPTEMBER 13 - OCTOBER 4

BOTTLING: MARCH 2022

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

Pale gold, bright and luminous shade
Fresh, lively and generous expression of mature aromas of Sauvignon Blanc, citrus fruits and white fruits. The sweet and floral signature of Sémillon (acacia flower and honeysuckle) is not overpowered. It contributes to the pleasure and subtle complexity of this bouquet.

Ample, fresh and pulpy on the palate, tensed by a fruity and mineral acidity. Dynamic, generous, radiant, balanced and very tasty wine.

Sensation of great purity and taste precision. Very good persistence. Drink 2023-2030 at 10°C

