

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 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 : 75 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 :

DOUBLE MAGNUM (300 cl)

Individual carton box

weight: 5,5 kg / height : 52 cm

ADMINISTRATEUR - GÉRANT : Olivier BERNARD

DIRECTEUR ADJOINT : Rémi EDANGE

DIRECT. TECHNIQUE : Thomas STONESTREET

RESPONSABLE EXPLOITATION : Hugo BERNARD

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2018

DOUBLE MAGNUM

Limited Edition



CLOS DES LUNES LUNE D'ARGENT 2018

A.O.C. BORDEAUX
ALC: 13 % VOL.

2018 HARVEST :
AUGUST 31 TO SEPTEMBER 24

SÉMILLON : 70 % - SAUVIGNON: 30 %

BOTTLING : MARCH 2019

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(100 OF THEM ARE NUMBERED)

LASER ENGRAVED, [GOLD COLOR]

LA GRANDE CUVÉE

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

TASTING

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

Light gold, clear straw color.

The nose creates a full bouquet of white fruits, peach, apricots, mango, Spanish melon jam and orange zest.

The palate is soft, smooth, rich, precise and glowing full of the same white fruits exquisite flavors.

This richness is compensated with a splendid freshness providing a balance and very silky finish.

To drink at 10 ° C

