

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.

Débourage (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
RESPONSABLE QUALITÉ : Thomas MEILHAN
COM. NUMÉRIQUE : Hugues LAYDEKER

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

2016



Top



Bottom

CLOS DES LUNES LUNE D'ARGENT 2016

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

HARVEST:

FROM 11 SEPTEMBER TO 12 OCTOBER

BOTTLING: FEBRUARY 2017

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

Light yellow color with pale green tints.

Intense and complex nose of exotic white fruits and citrus fruit mixed with floral notes of linden and acacia.

The palate is rich, generous, ample and intensely fruity, with very good tension. The Sauvignon Blanc lemon juice delicately coats the exotic sweetness (lychee, mango) of the well-ripe Semillon. Mineral notes bringing good salinity added to this cocktail, to serve a beautiful finish.

Concentration of white fruits, mineral freshness and righteousness. To drink at 10 ° C

