

CLOS DES LUNES

LUNE D'OR

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 ground-water sources _ **The Power.**

- on the Bommes side: gravel soils on clay-limestone substrate _ **The Freshness**

- At Barsac: the red soils _ **Finesse and Elegance.**

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)

Aging in barrels: 15 months

PACKAGING: 18th century style 75 cl Bx bottle

Wooden case - 3 btles - **dark blue** top cover, **gold hot transfer**- resistant transparent film

ADMINISTRATEUR - GÉRANT : Olivier BERNARD

DIRECTEUR ADJOINT : Rémi EDANGE

DIRECT. TECHNIQUE : Thomas STONESTREET

RESPONSABLE EXPLOITATION : Hugo BERNARD

RESPONSABLE QUALITÉ : Thomas MEILHAN

COM. NUMÉRIQUE : Hugues LAYDEKER

WWW.CLOSDESLUNES.COM

OLIVIERBERNARD@DOMAINEDECHEVALIER.COM

TEL : + 33 (0)5 56 64 16 16

WWW.CLOSDESLUNES.COM

2016



CLOS DES LUNES LUNE D'OR

2016 PRIMEUR

A.O.C. BORDEAUX

ALC: 13,5 % VOL.

HARVEST:

FROM 11 SEPTEMBER TO 12 OCTOBER

LA QUINTESSANCE

This intransigent selection, aged on fine lees in barrels expresses the very best of this rare wine.

SÉMILLON: 67 % - SAUVIGNON: 33 %

TASTING

Shiny and bright color. Light yellow with pale green glimmers.

Very full and intense nose of white peach, delicate aromas of citrus and sweet almonds. White flowers of acacia and honeysuckle.

Touch of silky mouth for this rich, full, unctuous and aerial wine. Feeling of great finesse and tension. Gourmand and exquisite. Perfect balance.

Long delicate finish on ripe citrus. Drink at 10 ° C.

