

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 : complementary terroirs across the 5 communes of Sauternais:
- Deep gravels with groundwater sources _ **The Power.**
- 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
Burdigala by Verallia
High quality 6 bottles flat carton box

ADMINISTRATEUR - GÉRANT : Olivier BERNARD
DIRECTEUR ADJOINT : Rémi EDANGE
DIRECT. TECHNIQUE : Vincent BERNARD
RESPONSABLE EXPLOITATION : Hugo BERNARD
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2023



In **ORGANIC CONVERSION**



CLOS DES LUNES
LUNE D'ARGENT
2023

A.O.C. BORDEAUX

HARVEST: August 28 to September 21

SÉMILLON : 70 % - SAUVIGNON: 30 %

ALC 13 %VOL

BOTTLING : MARCH 2024

LA GRANDE CUVÉE

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

TASTING

The fresh and floral sweetness of the Sémillon in its favorite terroir, combined with a good touch of Sauvignon Blanc for vivacity and brilliance, is a unique epicurean sensation! Spring white flowers and citrus zest express themselves with purity. Intense, full-bodied palate with controlled power. The vibrant and tasty acidity balances the whole. Refined finish.

Food an Wine pairings : Pairs deliciously with seafood (langoustines, scallops, shellfish), fish, cheese (Comté, blue cheeses), white meat.

