

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.

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
CHEF DE CULTURE : Jonathan FLÉCHARD
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2022



In ORGANIC CONVERSION

(3rd year)

label in 2023



CLOS DES LUNES LUNE D'ARGENT 2022

A.O.C. BORDEAUX
ALC 13% VOL

HARVEST: August 25th to September 13th

YIELD 36 HL / HA
BOTTLING: MARCH 2023

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 and brilliant golden color.

The nose displays a combination of wild white flowers, pulpy white fruits, citrus and fresh aromatic herbs, with a hint of star anise.

The palate is full-bodied with delicate and flavorful flesh of Sémillon, harmoniously reflecting the complex aromas of the nose. The finish is refined.

This wine, made in a very sunny vintage, is best enjoyed during its youthful vigor and freshness. Serve chilled at 8-10°C. Drink from 2023 to 2026.

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

