



CLOS DES LUNES

Clos de Lunes

Bordeaux, Graves & Sauternes

2019 Lune d'Argent

SÉMILLON, SAUVIGNON BLANC



SCAN TO VIEW ONLINE
this.wine/v/VT-VGWRHZFBS

VARIETIES



- 70% Sémillon
- 30% Sauvignon Blanc

VINE AGE

35 yrs

DRINK

2020–2025

ABOUT THIS WINE

Lune d'Argent is the heart of Clos des Lunes' production. We firmly believe in the future of this legendary terroir and its truly original style. With a touch of French oak, the Sémillon is dense and rich, the Sauvignon Blanc refined and precise. This cuvée of dry white wine promises to convey all the magic of Sauternes.

TASTING NOTES

APPEARANCE

Light yellow color with pale green tints.

NOSE

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

PALATE

Rich fruity flavour palate, reminiscent of the nose and very unctuous. The acidity plays well its role by supporting this richness and by bringing a freshness of very suave taste. The tight finish is highlighted by very fresh flavours of candied citrus and a very mineral salinity.

TECHNICAL

ABV

13.0%

SERVING

10.0

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WINEMAKING

VINEYARD

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.

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 Ga- ronne provide Minarality

HARVEST

Each plot harvested at peak ripeness with hand-picking, in smal crates.

WINEMAKING

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

6 to 7 months (25 % in barrels, 75 % in little vats)

BOTTLING

18th century style 75 cl Bx bottle High quality 6 bottles flat carton box

Bottled February 2020

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