

# 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** : 65 hectares  
70% Sémillon, 30% Sauvignon.  
Average age: 35 years

**SOILS** : complementary terroirs across the 5 communes of Sauternais:

- Deep gravels with groundwater sources
- gravel soils on clay-limestone substrate
- the alluvial deposits from the Garonne

**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**

18<sup>th</sup> century style 75 cl Bx bottle  
Burdigala by Verallia  
High quality 6 bottles flat cardboard case

ADMINISTRATEUR - GÉRANT : Olivier BERNARD  
DEPUTY DIRECTOR : Rémi EDANGE  
TECHNICAL DIRECTOR : Vincent BERNARD  
PRODUCTION MANAGER : Hugo BERNARD  
QUALITY MANAGER : THOMAS MEILHAN  
VINEYARD MANAGER : Laurent SAINT-MARTY  
DIGITAL COMMUNICATION. : Hugues LAYDEKER

WWW.CLOSDESLUNES.COM

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

OLIVIERBERNARD@DOMAINEDECHEVALIER.COM

**2024**



**CLOS DES LUNES  
LUNE D'ARGENT  
2024**

**A.O.C. BORDEAUX**

**HARVEST:** From September 4 to 20

**SÉMILLON : 70 % - SAUVIGNON BL: 30 %**

**ALC 12,5 %VOL**

**BOTTLING : MARCH 2025**

**LA GRANDE CUVÉE**

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

### **TASTING**

Bright, very shiny, pale gold color.

Powerful and explosive nose of wild, delicate spring flowers. The fragrances of hawthorn and elderflower envelop more fruity aromas, such as pear and citrus.

The palate is full and dense, with plenty of freshness. The juicy, smooth texture is well supported by delicate acidity with a saline touch.

A very pure, exciting, and flavorful wine.

Long finish. To be enjoyed from 2025 at 10°C.

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



SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER FAMILLE BERNARD