

# 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 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 grain by grain, 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.

Débouillage (cold settling) by gravity flow in cold room.

Aging on fine lees with regular stirring (bâtonnage)

**15 months in small ovoid concrete vat and 400-liter barrel**

**PACKAGING:** 18<sup>th</sup> century style 75 cl Bx bottle  
6-bottle flat cardboard box

ADMINISTRATEUR - GÉRANT : Olivier BERNARD  
DIRECTEUR ADJOINT : Rémi EDANGE  
DIRECT. TECHNIQUE : Vincent BERNARD  
RESPONSABLE EXPLOITATION : Hugo BERNARD  
CHEF DE CULTURE : Laurent SAINT MARTY  
RESPONSABLE QUALITÉ : Thomas MEILHAN  
DIGITAL COMMUNICATION : Hugues LAYDEKER

WWW.CLOSLUNES.COM

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

OLIVIERBERNARD@DOMAINEDECHEVALIER.COM



**CLOS DES LUNES**  
**LUNE D'OR**  
**2024 PRIMEUR**

### SÉMILLON

*WITH A TOUCH OF SAUVIGNON-BLANC*

ALC 12,5 % VOL

PH 3,18

**HARVEST 2024** : SEPTEMBER 4 TO 20

**A.O.C. BORDEAUX**

### LA QUINTESSENCE

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

### TASTING

Explosive yet delicate nose of hawthorn and acacia blossom, lifted by citrus zest and the fragrance of fresh, springlike young leaves. This charming and expressive bouquet unfolds with vibrant energy and great freshness.

On the palate, a fruity, subtly sweet structure gives way to a full and refined juiciness, with white fruit aromas led by juicy mirabelle plum.

The acidity is intense yet caressing and fruity, bringing tension that enhances the overall impression of freshness.

The finish is deliciously fine and graceful — the signature of a great wine in a classic style.

In ORGANIC CONVERSION

