

# 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

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**2025**



## CLOS DES LUNES LUNE D'ARGENT **2025**

**A.O.C. BORDEAUX**

**HARVEST:** AUGUST 21 TO SEPTEMBER 19

SÉMILLON : 70 % - SAUVIGNON BL: 30 %

**ALC 13 % VOL**

**PH : 3,22 — YIELD 30 HL / HA**

**BOTTLING : MARCH 2026**

### **LA GRANDE CUVÉE**

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

### **TASTING**

A very beautiful nose, full of energy and freshness. Radiant white flowers: acacia, elderflower, honeysuckle. Notes of pear and a touch of citrus mingle with the bouquet.

On the palate, a fresh, saline softness creates great appeal, a truly gastronomic smoothness! The aromas on the palate are in harmony with the aromas on the nose.

Seafood, shellfish and fine fish dishes will be perfect companions.

