

## Clos des Lunes Lune d'Argent 2024

CSPC# 140259

6x1500ml

12.5% alc./vol.

CSPC# 888358

12x750ml

12.5% alc./vol.

**Grape Variety**

70% *Sémillon*, 30% *Sauvignon Blanc*.

**Appellation**

Sauternes

**Classification**

Grand Vin Blanc Sec

**Website**

<http://www.closdeslunes.com/en/>

**Sustainability**

HVE3. Organic conversion started in 2023. All work in the vineyards is organic, with the goal of moving to complete, self-sustaining, vineyard farming techniques.

**General Info**

Located in Sauternes, on one of the greatest white wine terroirs in France, 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.

Founded by Olivier Bernard, the owner of *Domaine de Chevalier* in Pessac Leognan and *Chateau Guiraud* in Sauternes, the property previously made undistinguished, sweet wines under the name of *Chateau Haut Caplane*. That is no longer the case, now that Olivier Bernard and his son, Hugo Bernard began turning things around at Clos des Lunes. Today, Hugo Bernard is essentially managing Clos des Lunes.

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

**Winemaker**

Vincent Bernard – Technical Director.

**Vintage**

The 2024 growing season for the Clos des Lunes Lune d'Argent (a dry white Bordeaux from the Sauternes region) was shaped by a very wet winter and spring, leading to a challenging and humid start to the year. Despite these difficult conditions, the 2024 vintage resulted in a fresh, bright, and high-quality wine

**Vineyards**

The 75 hectare vineyard of Clos des Lunes is planted to 70% *Semillon* and 30% *Sauvignon Blanc*. The vines are old, with an average age of 35 years. The vineyard is planted with a vine density of 6,500 vines per hectare. The terroir of Clos des Lunes is gravel with clay, sand, and limestone soil.

**Harvest**

September 4-20, 2024. Hand-harvested in crates, successive pickings according to ripeness.

**Winemaking**

Traditional vinification and aging of the best lots in barrels and vats reveal the excellence of this dry white wine. 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*). Ageing: 6 months (25 % in barrels, 75 % in little vats)

**Tasting Notes**

The fresh, floral sweetness of *Sémillon* in its preferred terroir, combined with a touch of *Sauvignon Blanc* for vibrancy and brightness, creates a uniquely epicurean sensation! Spring white flowers and citrus zest express themselves with purity. A full, intense palate with controlled power. Vibrant, flavorful acidity balances the whole. A refined finish.

**Serve with**

Pairs deliciously with seafood (*langoustines*, scallops, shellfish), fish, cheese (*Comté*, blue cheeses), white meat. Serve at 10°C.

**Production**

Approx. 12,500 cases made annually

**Cellaring**

Drink 2026-2030

**Scores/Awards**

**89 points** - Yohan Castaing, *Wine Advocate* - February 2025

**91 points** - Lisa Perrotti-Brown, *The Wine Independent* - May 2025

**92-93 points** - Zekun Shuai, *JamesSuckling.com* - April 2025

**90 points** - Jane Anson, *janeanson.com* - April 2025

**92 points** - Jeff Leve, *thewinecellarinsider.com* - April 2025

**89 points** - Neal Martin, *Vinous* - May 2025

**90-92 points** - Jeb Dunnuck MW - May 2025

**90 points** - *Vinum Wine Magazine* (score only) - October 2025



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