

Clos des Lunes Lune d'Argent 2020

CSPC# 888358

750mlx12

13.5% alc./vol.

Grape Variety

70% *Sémillon*, 30% *Sauvignon Blanc*

Appellation

Sauternes

Classification

Grand Vin Blanc Sec

Website

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

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

Thomas Stonestreet – Technical Director. Hugo Bernard

Vintage

The autumn and winter of 2019-2020 were very wet. Total rainfall reached 519 mm in March, more than half the annual average. It was accompanied by mild temperatures, leading to bud break more than two weeks earlier than usual. This advance persisted, even with significantly cooler weather at the end of the month and a frosty day on 27th March.

The rest of the season remained fairly mild and rainy, requiring increased vigilance against mildew.

Flowering, although early, took place in unsettled weather, causing coulure. The impact was very irregular, varying according to the terroir, how early the plot developed, and the age of the vines.

Fine weather returned in July, with conditions becoming very dry, and above all very hot. The water reserves enabled the vines to withstand the successive heat waves, and a little rain in mid-August brought the ripening of the grapes back on track.

The ripening process drew to a close about ten days ahead of schedule under very favourable weather conditions: hot days and cool nights, which preserved the range of aromas

Vineyards

The 45 hectare vineyard of Clos des Lunes is planted to 70% *Semillon* and 30% *Sauvignon Blanc*. The vines are old, with an average age of 30 years. The vineyard is planted with a vine density of 6,500 vines per hectare.

All work in the vineyards is organic, with the goal of moving to complete, self-sustaining, vineyard farming techniques. The terroir of Clos des Lunes is gravel with clay, sand and limestone soil.

To produce the wine of Clos des Lunes, the wine is vinified in a combination of ten, 50 hectoliter vats along with new and used, French oak barrels. A portion of the wines are aged in 30% new, French oak barrels for an average of 12 months.

Harvest

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

Harvested August 25th to September 10th.

**Vinification/
Maturation**

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



Tasting Notes	Clos des Lunes - Lune d'Argent is our "Grande Cuvée". It reveals the full potential of Semillon, accompanied by sauvignon. Pale gold, bright and shiny tints. Generous nose of acacia flowers, pulpy white fruits: peach, pear, and lemon citrus. Ample and soft mouth, silky and slightly acidic. Good tension and concentration. Persistent and smooth flavours of crisp fresh white fruits. A mineral salinity comes to season very pleasantly this fruity concentration. Very pure finish.
Winemaker's Notes	The 2020 Lune d'Argent offers up vibrant notes of fresh grapefruit, lemon zest and green apples with touches of elderflower and chalk dust. The medium-bodied palate is refreshing and racy with intense citrus flavors and an invigorating finish.
Serve with	Clos des Lunes can be served with seafood dishes, especially shellfish, lobster, crab, and oysters on the half shell. Foie gras is a perfect pairing with its natural sweet, salty, and savory characteristics. Clos des Lunes can also be paired with roasted chicken, veal and pork dishes that are either spicy, or prepared with a touch of sweetness. Serve at 10°C.
Production	12,500 cases made.
Cellaring	Drink 2022-2028
Scores/Awards	<p>91 points - James Molesworth, Wine Spectator - Web Only 2022</p> <p>87-89 points - Lisa Perrotti-Brown, Wine Advocate - June 2021</p> <p>90 points - Lisa Perrotti-Brown, The Wine Independent (score only) - March 2022</p> <p>92-93 points - James Suckling, JamesSuckling.com - June 2021</p> <p>91 points - Jeff Leve, thewinecellarinsider.com - March 2023</p> <p>91 points - Jeff Leve, thewinecellarinsider.com - May 2021</p> <p>87 points - Jean Marc Quarin (score only) - January 2022</p>
Reviews	<p><i>"Gains an extra layer from its Key lime and Meyer lemon notes, with typical gooseberry, white asparagus, and fleur de sel accents. Keeps up its energy, with everything knitting together on the finish. Sémillon and Sauvignon Blanc. Drink now through 2024. 12,500 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"The 2020 Lune d'Argent offers up vibrant notes of fresh grapefruit, lemon zest and green apples with touches of elderflower and chalk dust. The medium-bodied palate is refreshing and racy with intense citrus flavors and an invigorating finish."</i></p> <p>- LPB, Wine Advocate</p> <p><i>"A dense, fruity white with sliced lemon, apple, and some dried pineapple. It's full and flavorful. Quite layered. Pretty fruit and firmness, giving it form. Mostly semillon with some sauvignon blanc. Drink now."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"With just a swirl you find waxy lemons, white peaches, and aromas of flowers. Sweet, vibrant, juicy, and fresh with a blend of Meyer lemons and tangerine sweetened with a dab of honey and a sprig of mint on the backend. Drink from 2023-2030."</i></p> <p>- JL, thewinecellarinsider.com</p> <p><i>"Lemon, pomelo, white peach, and flowers open this fresh, sweet, ripe, juicy, creamy, citrus-filled wine. You can drink this with pleasure on release and over the next 3-5 years."</i></p> <p>- JL, thewinecellarinsider.com</p>
