

# Clos des Lunes Lune d'Argent 2019

CSPC# 831562

750mlx12

13.0% 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

**Winemaker**

Thomas Stonestreet – Technical Director. Hugo Bernard

**Vintage**

The 2019 vintage began quite early owing to the effect of mild and quite dry weather on the white grape varieties growing in Saint-Sauveur. Despite mixed conditions during flowering and setting, bunch development was generous, announcing an excellent quality.

Winter was characterized by mild temperatures, leading to an early bud burst. Flowering and fruit set took place consistently through a cool and sometimes humid spring. June brought high temperatures, contributing to the development of the vine. During this scorching summer, the vines were able to resist thanks to the sufficient water reserves accumulated during the winter of 2018.

**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 to 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**

Just like at *Chevalier*, the harvest at Clos des Lunes is carried out by hand, with extreme care and several passes through the vines as the grapes reach maturity. It takes place in the morning. This level of precision throughout the picking and sorting processes makes it possible to obtain perfectly ripe fruit. September 3-23, 2019.

**Vinification/  
Maturation**

The winemaking practices at Clos des Lunes take inspiration from those of *Domaine de Chevalier*, and benefit from an expertise in creating impressive dry white wines. In the winery, the purity of the fruit therefore allows for a simple, natural vinification that enables the individual properties of the terroir to reveal themselves. Following the precise and plot-by-plot approach to harvesting, vinification takes place in small thermo-regulated vats of 50 hectoliters or in barrels. This is determined according to the quality of wine, following a very gentle, slow pressing of the grapes. 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*).

**Tasting Notes**

The Clos des Lunes Lune d'Argent 2019 is a wine characterized by its bright pale gold color. Seductive on the nose with herbaceous aromas of acacia and ripe, sweet white fruit. The rich palate of the Clos des Lunes Lune d'Argent 2019 echoes the nose with fruity flavors. A bright acidity balances this richness, lending a nice freshness to the wine. The finish is tight, revealing aromas of candied citrus and a nice, mineral salinity.



<b>Serve with</b>	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.
<b>Production</b>	12,500 cases made.
<b>Cellaring</b>	Drink 2020-2024
<b>Scores/Awards</b>	<p><b>96 points</b> - James Molesworth, Wine Spectator - March 2022</p> <p><b>88-90 points</b> - Lisa Perrotti-Brown, Wine Advocate - June 2020</p> <p><b>93 points</b> - James Suckling, JamesSuckling.com - March 2022</p> <p><b>92-93 points</b> - James Suckling, JamesSuckling.com - June 2020</p> <p><b>92 points</b> - Jeff Leve, thewinecellarinsider.com - June 2020</p> <p><b>92-94 points</b> - Neal Martin, Vinous - June 2020</p> <p><b>90 points</b> - Antonio Galloni, Vinous - June 2020</p> <p><b>91-93 points</b> - Jeb Dunnuck MW - June 2020</p> <p><b>87 points</b> - Jean Marc Quarin (score only) - January 2020</p> <p><b>93 points</b> - Vert de Vin - June 2020</p> <p><b>15.5 points</b> - La Revue du Vin France (score only) - January 2022</p> <p><b>16 points</b> - Vinum Wine Magazine (score only) - August 2021</p> <p><b>16.5 points</b> - Vinum Wine Magazine (score only) - September 2020</p>
<b>Reviews</b>	<p><i>"A plump, friendly offering led by white peach and white nectarine notes, with acacia, honeysuckle and makrut lime hints along the way. Open-knit, easy finish. Sémillon and Sauvignon Blanc. 12,500 cases made."</i> - JM, Wine Spectator</p> <p><i>"The 2019 Lune d'Argent comes skipping out of the glass with bright, cheery scents of lemon drops, key lime pie and fresh pink grapefruit with suggestions of mandarin peel, honeysuckle, and wet pebbles. Medium-bodied, the palate bursts with vibrant citrus flavors and a racy backbone of freshness, finishing with a pretty perfume."</i> - LPB, Wine Advocate</p> <p><i>"Bright and zesty nose of green pineapple, gooseberry, lime curd, passion fruit and crushed stone. Wax and nougat, too. Medium-bodied with crisp acidity and a fresh, creamy palate. Excellent length. Drink now or hold."</i> - JS, JamesSuckling.com</p> <p><i>"A really beautiful white that is already delicious to taste with dried apple and a lightly salty undertone. Medium to full body. Firm, fresh palate and a creamy phenolic texture. Barrel Sample: 92-93."</i> - JS, JamesSuckling.com</p> <p><i>"Juicy, fresh-squeezed pomelo with a dab of honey, white peach, and pear on the nose in the sweet, lusciously textured palate. The acidity here is exactly on point, giving this brilliant lift."</i> - JL, thewinecellarinsider.com</p> <p><i>"The 2019 Lune d'Argent is more generous and slightly more honeyed on the nose compared to the Lune d'Or. This is very fragrant and articulates more "Sauternes" character. The palate is well balanced with a crisp opening, maybe drier than the aromatics augur with fine acidity and a lovely stem ginger/saline finish that urges you back for another sip. Another excellent white from Clos des Lune."</i> - NM, Vinous</p> <p><i>"The 2019 Lune d'Argent is very pretty and expressive. A core of Sémillon gives the Lune d'Argent lovely textural depth and resonance. Orchard fruit, lemon confit, white flowers, mint, and chamomile nuances all lift from the glass effortlessly. The 2019 is beautifully done"</i> - AG, Vinous</p> <p><i>"I continue to love these Semillon-dominated whites from Clos des Lunes. The 2019 Clos Des Lunes Lune D'Argent Blanc has a terrific sense of purity and elegance as well as crisp citrus, pineapple, and white flower aromas and flavors. It's medium-bodied, has a beautiful texture, a great mid-palate, building richness, and a great finish. Barrel Sample:91-93"</i> - Jeb Dunnuck</p>

**Reviews** *“The nose is aromatic and offers a fine grain, a fine intensity, and a very discreetly tight grain. It reveals notes of white peach, crunchy / juicy pear and small notes of fresh lemon associated with very fine hints of crushed apple as well as very discreet hints of racy minerality, quenette and a subtle hint of vine peach. The palate is fruity, well-balanced and offers fat, suavity, freshness, a good definition as well as a beautiful finesse of the grain. On the palate this wine expresses notes of juicy / ripe lemon, crushed white peach and small notes of fleshy pear associated with fine touches of quenette, juicy tangerine, peach flowers as well as a very discreet hint of exotic fruits and discreet hints of ripe almonds. Good length”*  
- Vert de Vin

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