

Clos des Lunes Lune d'Argent 2017

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

2017 White Bordeaux wine steals much of the show this year. The wines are crisp, racy, fresh, pure and vibrant, with length and character. The early, cool season was not ideal for 2017 Bordeaux for the red grape varieties. But for white Bordeaux wine, it was close to perfect. The combination of cool days, dry weather and even cooler nights created exactly what was needed to produce bright, fresh, crisp, refreshing white wines with character and style. And as the harvest took pace well before the September rains, the grapes were brought in under good conditions.

A few vineyards began harvesting August 23 and August 24, but most estates held back their harvest until Monday, August 28. Depending the grape variety and the size of their vineyard, picking at some estates continued until September 12.

2017 White Bordeaux from Pessac Leognan, for those vineyards not decimated by the late April frost performed admirably. Other regions in Bordeaux that produce dry white wine like *Entre deux Mers*, *Cotes de Francs* and *AOC Bordeaux* wines all produced strong wines.

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.

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	<p>Derived from a remarkable vintage for the dry white wines of Bordeaux, the Lune d'Argent 2017 Grande Cuvée of the property reveals a faithful expression of its terroir in a blend that marries opulent Sémillon (70%) through the sweet flavors of ripe fruit and the freshness of Sauvignon Blanc (30%) through beautiful notes of citrus.</p> <p>With its purity of fruit and complexity of aromas, marked by citrus and exotic fruits, the Lune d'Argent 2017 exudes all of the typical characteristics of its vintage. On the palate, the wine reveals a beautiful, full-bodied and intensely fruity structure, perfectly balancing the generosity of aromas with the tension created by a beautiful acidity. The palate ends with a persistent, mineral finish. A tasty dry white wine from Bordeaux to appreciate in its youth, but which can also age a few years.</p> <p>To celebrate the 2017 vintage, Clos des Lunes has created a very limited edition of 100 numbered bottles, exclusively available in the double magnum format and showcasing the Lune d'Argent 2017 in a beautiful bottle, graced with a golden hue.</p>
Serve with	<p>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.</p>
Production	<p>Approx. 6500 cases made annually</p>
Cellaring	<p>Drink 2020-2023</p>
Scores/Awards	<p>93 points - James Molesworth, Wine Spectator - Web Only 2019 90-93 points - James Molesworth, Wine Spectator - April 2018 90 points - Lisa Perrotti-Brown, Wine Advocate - March 2020 87-89 points - Lisa Perrotti-Brown, Wine Advocate #236 - April 2018 94 points - James Suckling, JamesSuckling.com - February 2020 92-93 points - James Suckling, JamesSuckling.com - April 2018 91 points - Jeff Leve, thewinecellarinsider.com - April 2018 14.5 points - Jean Marc Quarin (score only) 93 points - Neal Martin, Vinous - February 2020 92-94 points - Neal Martin, Vinous - May 2018 92 points - Jeb Dunnuck MW - February 2020 90-92 points - Jeb Dunnuck MW - April 2018</p>
Reviews	<p><i>"Delicious, featuring a mix of pear, tangerine, yellow and green apple flavors, lined with light honeysuckle and fennel hints. Creamy along the edges, and pure and vibrant through the middle. This combines racy and exotic notes in a distinctive package. Drink now through 2023"</i> - JM, Wine Spectator</p> <p><i>"Enticing, with lime custard, verbena, green apple and green almond notes that are juicy but elegant overall. The long finish has pretty details, and this should blossom after bottling."</i> - JM, Wine Spectator</p> <p><i>"After fermentation in 500-liter cement tanks, stainless steel vats and barrels, a portion of the 2017 Lune d'Argent was aged in 15% new French oak barrels. The wine was aged on its lees with regular bâtonnage during the six-month aging regimen. The blend is 70% Sémillon and 30% Sauvignon Blanc. It opens with lemonade, spiced apples, lime cordial, fresh grass and grapefruit scents plus wafts of wet pebbles and honeysuckle. Medium-bodied, clean and refreshing, it finishes on a lingering citrusy note."</i> - LPB, Wine Advocate</p> <p><i>"The tentative blend of the 2017 Lune d'Argent is 70% Sémillon and 30% Sauvignon Blanc. It features lovely ripe peaches, fresh pears and spiced apples with touches of baking bread and white pepper. The palate is medium-bodied, fine, fresh, elegant and well balanced with a clean finish."</i> - LPB, Wine Advocate</p> <p><i>"Pretty exotic fruit with grapefruit and lemon character. Medium body, bright acidity and a delicious finish. Barrel Sample 92-93"</i> - JS, JamesSuckling.com</p>

Reviews *“Perfumed and very pretty white peaches and mangoes on the nose. Medium-to full-bodied, layered and rich with lots of beautiful fruit and a long, flavorful finish. Vibrant acidity holds the finish fresh. Love drinking it now.”*

- JS, JamesSuckling.com

“Ripe, crisp citrus leaning on pomelo, lemon and white peach notes, this is a soft, open and juicy wine displaying a squeeze of lime and a touch of honey in the finish.”

- JL, thewinecellarinsider.com

“The 2017 Lune d'Argent is quite deep in this vintage, with a striking center of fruit and terrific overall balance. Lemon confit, white flowers and mint give this Sémillon-based dry white lovely nuance to play off the stony, white orchard fruit character. (NM)”

- NM, Vinous

“70% Sémillon, 30% Sauvignon Blanc. Crafted by the team responsible for white Bordeaux Superstar Domaine de Chevalier Blanc, the Clos des Lunes delivers unbelievable value for money. Delicious creamy, waxy richness, wonderfully fresh and intense aromatics and a superb mineral, saline finish - fabulous. Drink 2022-2045”

- NM, Vinous

“The 2017 Clos Des Lunes Lune D'Argent Blanc offers a touch more richness and depth as well as beautiful notes of ripe peach, white flowers, Meyer lemons, and sappy herbs. It's a pretty, elegant white that has deceptive richness and depth as well as a great finish. This cuvee comes from the Cap Lanne Lieu-dit, largely gravelly soils, and is 70% Semillon and 30% Sauvignon Blanc brought up in 15% new French oak. It hit 13% alcohol and is a gorgeous wine.”

- Jeb Dunnuck

“The 2017 Clos des Lunes Lune d'Argent is the normal blend of 70% Sémillon and 30% Sauvignon and this cuvée sees only older oak barrels. It's a medium-bodied, nicely concentrated, classic Bordeaux Blanc and offers plenty of caramelized citrus, crushed rocks, and hints of sappy herbs. Clean, pure, and precise, it's another white from Olivier Bernard well worth your time and money. Barrel Sample 90-92”

- Jeb Dunnuck
