

# Clos des Lunes Lune d'Argent 2021

CSPC# 890678

750mlx12

12.5% 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 winter at the beginning of 2021 was much rainier than usual, and the season carried unusual waves of hard cold followed by milder periods.

Spring was particularly mild and dry, causing early budding at the start of April, a phenomenon that has occurred over the past few years, too. It isn't so much the early budding that causes an issue, but rather the sudden frost that can happen afterwards. The result of this frost, particularly devastating on the 7th and 8th of April 2021, was a drastic loss for wine makers in certain areas. Cold snaps also struck in May, as well, adding insult to injury for anxious vintners at the mercy of the weather. The rest of May was damp and cool, conditions that naturally slow down vine growth, until June came around with a sunnier disposition.

The vines blossomed in the clement conditions of June, but unfortunately this wave of warmth didn't last. From mid-June, Bordeaux's vineyards were faced with stormy weather, heavy rain, and even hail. And this humid state of affairs created the perfect conditions for...plant pathogens! Unfortunately, mildew was particularly virulent in the region's vineyards. Overall, the summer season was pretty grim and lacking in sunshine, with a cool and soggy July making way for a cool and soggy August. This actually caused the vines to continue growing, an unusual happening since the vines should stop before véraison (the period when the grapes change colour, from green to red or yellow). This stage thus took place towards mid-August. Luckily, the passage from the end of summer to the start of autumn brought much better conditions, with little rain, some sun and welcome warmth, perfect for the harvest.

**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.

**Harvest**

Each plot harvested at peak ripeness with hand-picking, in small crates.  
Harvested September 13<sup>th</sup> - October 4<sup>th</sup>.

**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. 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)



<b>Tasting Notes</b>	Lune d'Argent is the heart of Clos des Lunes' production. They 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. Clos des Lunes – Lune d'Argent offers a bright yellow light hue with pale green highlights. Then, the nose is intense and complex of exotic white fruits and citrus mixed with floral notes of linden and acacia. The palate is rich, generous, ample and intensely fruity, very good tension. Also, the lemony freshness of Sauvignon Blanc delicately coats the exotic sweetness (mango & lychee) of the ripe Semillon. Finally, mineral notes bringing a good salinity invite to this cocktail to serve a very nice finish.
<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. Serve at 10°C.
<b>Production</b>	12,500 cases made.
<b>Cellaring</b>	Drink 2023-2028
<b>Scores/Awards</b>	<p><b>91 points</b> - James Molesworth, Wine Spectator - April 2023</p> <p><b>88-90 points</b> - Lisa Perrotti-Brown, The Wine Independent (score only) - May 2022</p> <p><b>91-92 points</b> - James Suckling, JamesSuckling.com - June 2021</p> <p><b>92 points</b> - Jeff Leve, thewinecellarinsider.com - May 2022</p> <p><b>91-93 points</b> - Neal Martin, Vinous - February 2023</p> <p><b>91-93 points</b> - Jeb Dunnuck MW - March 2023</p> <p><b>88 points</b> - Jean Marc Quarin (score only) - April 2022</p>
<b>Reviews</b>	<p><i>"Racy and fresh, featuring tightly focused chamomile, quinine, yellow apple, and white peach notes, with finely beaded acidity. Lingering, mouthwatering finish. Sémillon and Sauvignon Blanc. Drink now through 2025."</i></p> <p>- JM, Wine Spectator</p> <p><i>"A fresh and bright Lune d'Argent with wet-stone, green-apple, lemon, and pineapple notes. Medium-bodied with bright acidity and focused, stony character. Barrel Sample: 91-92."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"White peach, pineapple, apricot, orange, mango and limoncello notes create an interesting bouquet. Bright, crisp, and fresh, creamy, citrus-filled finish, you can drink this with pleasure on release. The wine blends 70% Semillon with 30% Sauvignon Blanc. Due to the frost, close to 50% of the harvest was lost. Drink from 2023-2029."</i></p> <p>- JL, thewinecellarinsider.com</p> <p><i>"The 2021 Lune d'Argent, picked September 13 to October 4, has an understated bouquet of citrus peel, petrichor and linden scents that unfurl nicely in the glass. The palate is saline on the entry, displaying fine acidity, touches of orange peel and spice, and good density on the oyster-shell-tinged finish. This should give many years of pleasure, but it needs bottle age. Barrel Sample: 91-93."</i></p> <p>- NM, Vinous</p> <p><i>"Lots of crushed citrus, tart pineapple, and white flowers notes emerge on the nose of the 2021 Lune D'Argent Blanc, a medium-bodied, rich, nicely textured white based largely on Semillon. It shows incredible minerality on the palate and is pure, precise, and well worth seeking out. Barrel Sample: 91-93."</i></p> <p>- Jeb Dunnuck</p>

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