

# Clos des Lunes Lune d'Or 2023

CSPC# 143857

6x750ml

13.5% alc./vol.

**Grape Variety**

100% *Sémillon*.

**Appellation**

Sauternes

**Classification**

Grand Vin Blanc Sec

**Website**

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

**Sustainability**

The 45-hectare estate, managed by Domaine de Chevalier, employs organic farming techniques, with a focus on self-sustaining vineyard management and biodiversity. The vineyard is HVE (High Environmental Value) certified, recognizing environmentally friendly approaches to plant protection and fertilizer management. The estate employs manual, sustainable, and environmentally-friendly farming to manage biodiversity, and, reduce their ecological footprint.

**General Info**

Founded by Olivier Bernard, the owner of Domaine de Chevalier in Pessac Leognan and Chateau Guiraud in Sauternes. Clos des Lunes made its formal debut with the 2012 vintage after the land was purchased from the Castel group. At the time of the purchase, the vineyards were 27 hectares. With additional purchases, the vineyard has increased in size to 45 hectares.

Located in the Sauternes appellation, because the wine does not have the level of sweetness required to be sold as coming from the Sauternes appellation, this dry white Bordeaux wine is sold as a generic white Bordeaux wine or Grand Vin Blanc Sec. However, due to its high level of quality, Clos des Lunes is no ordinary, white Bordeaux wine.

**Winemaker**

Administrateur - Gérant: Olivier Bernard

Directeur Adjoint: Rémi Edange

Direct. Technique: Thomas Stonestreet

**Vintage**

The 2023 growing season for Clos des Lunes Lune d'Or in Sauternes was characterized by a very warm vintage, requiring vineyard management techniques aimed at preserving freshness and acidity in the grapes. Despite the heat, the 2023 Lune d'Or—noted as being 100% Sémillon for the first time—achieved a balance of opulence and vibrant, ripe fruit.

**Vineyards**

Clos des Lunes "Lune d'Or" is a blend of 70% Semillon and 30% Sauvignon Blanc. The grapes from the estate's oldest vines are generally close to 35 years of age or older. The terroir is gravel, with clay and limestone soils.

**Harvest**

Grapes for the 2023 Lune d'Or are hand-picked at peak maturity to ensure quality.

Picked from August 28 to September 21 at 50hl/ha.

**Winemaking**

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 is aged in 30% new, French oak barrels for an average of 12 months. The wine is aged for 12 to 15 months, allowing for natural, long-term development.

**Tasting Notes**

A vibrant bouquet of spring flowers composed of acacia, elderflower, jasmine, honeysuckle, and hawthorn flowers. This complexity of delicate fragrances, full of freshness, perfectly defines the "Lune d'Or". This floral delight is 100% Sémillon, in its favored Sauternes terroir. The gravelly soil over a limestone slab is responsible for this refined expression and great freshness. The texture in the mouth is plump, silky, elegant, and sensual. This wine, radiant with fruity vivacity, is well-structured by a floral acidity of great finesse. A grand finale of class. A great wine

**Serve with**

It is often paired with seafood, particularly oysters and grilled fish, and is best served at 10°C.

**Production**

5,000 bottles produced.

**Cellaring**

Drink 2026-2030

**Scores/Awards**

**90 points** - James Molesworth, Wine Spectator - September 2025

**90-91 points** - Yohan Castaing, Wine Advocate - April 2024

**95 points** - James Suckling, JamesSuckling.com - December 2025

**94 points** - Panos Kakaviatos, Decanter.com - March 2025

**91 points** - Jane Anson, janeanson.com - April 2024

**94 points** - Jeff Leve, thewinecellarinsider.com - March 2026



**Scores/Awards** **93 points** - Jeff Leve, thewinecellarinsider.com - May 2024

**93 points** - Neal Martin, Vinous - February 2026

**95 points** - Jeb Dunnuck MW - February 2026

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