

CLOS DES LUNES LUNE D'ARGENT

GRAND VIN BLANC SEC
BORDEAUX

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APPELLATION

Sauternes, Bordeaux, France

VARIETALS

70% Semillon, 30% Sauvignon Blanc

VINEYARDS

Average age of the vineyard is 30 years old. The vines come from two terroirs that are complementary: the Sauternes terroir composed of deep gravel with underground springs that brings power to the wine and the terroir of Bommès composed of gravelly soils on clay-limestone substrate which brings freshness to the wine.

WINEMAKER'S NOTES

A bright yellow light hue with pale green highlights. 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. Lemon freshness of Sauvignon Blanc delicately coats the exotic sweetness (mango & lychee) of the ripe Semillon. Finally, mineral notes bringing a good salinity.

FOOD PAIRING

Shellfish (Lobster, Crab & Oysters on the half shell), Foie Gras, Roasted Chicken, Veal and Pork Dishes, Hard and Soft Cheeses.



GLASSWARE

Sauvignon Blanc or
White Wine Glass



AGING

4-8 Years



DECANT

No Decanting



**SERVE
TEMP**

56- 60° F

HENDRY
PREMIUM IMPORTS