



Technical data sheet

Au Clair de Lune - **2025** - AOC Bordeaux Clairet

A light red wine, customary in Bordeaux during the Middle Ages, Clairet is a distant ancestor of Bordeaux wines, the French Claret. A blend from the youngest Merlot vines, its primary quality is simplicity. Its light red color comes directly from nature and the short maceration time of the grapes (less than 24 hours). It was conceived and racked one harvest evening, by moonlight.

Soil • Limestone plateau. Clay-limestone soils, shallow, on limestone at Astéries

Grape varieties • Merlot

Harvest • Manual with sorting of the grapes

Winemaking • Pre-fermentation maceration for less than 24 hours. Bleeding, settling and then fermentation at 20°C with indigenous yeasts in stainless steel vats.

Ageing • 4 months on lees

Bottled • On 27 February 2026, 1,410 75 cl bottles

Ingredients • Hand-picked organic grapes. Sulfites

Final Analytical Features

Alcohol : 14,5 % vol

Total Acidity : 3,88 g/l H₂SO₄

pH : 3,13

Volatile acidity: 0,38

Total SO₂ : 50 mg/l H₂SO₄

Tasting notes • The colour is a charming raspberry pink. The nose is characterised by notes of red berries, strawberry and grenadine. The palate is fresh and generous, revealing light, elegant and persistent aromas.

Characteristics of the vintage

"The 2025 vintage was shaped by contrasting weather conditions: a rainy spring, a scorching summer, followed by thunderstorms just before the harvest.

Flowering began in late May; it was early and rapid. Fruit set also took place under ideal conditions, with the onset of water stress favouring the synthesis of phenolic compounds. Despite a few scattered thunderstorms, the summer was distinctly hot, and the phenological cycle became even more advanced.

In response to low rainfall, water stress set in gradually, bringing the vines' growth to a halt before veraison, which took place rapidly and uniformly from the end of July onwards. Against this backdrop, the grapes began to ripen under ideal conditions. It accelerated following a heatwave that hit the Bordeaux region in mid-August.

The situation changed at the end of August with showers. The rain proved to be a lifesaver. The size of the berries increased, the sugar content decreased, over-ripening of the grapes was avoided, and their ripening was able to be completed under favourable conditions." Institute of Vine and Wine Sciences, University of Bordeaux, Oenology Research Unit.

We began the harvest on 10 September. The Merlot grapes are fruity and display great freshness. The Cabernet Franc grapes are dense, structured and distinctive.



Audrey Carraretto & Olivier Chatenet / Vignerons Récoltants / + 33 671021390 - contact@moulindeलगнет.fr
209 route de Larget, 33330 Saint-Christophe-des-Bardes, France / www.moulindeलगнет.fr