

CHATEAU
D'AIGUILHE

CÔTES DE CASTILLON

2003 VINTAGE

Harvest dates

26/09 to 05/10/2003

Yield

28 hl/ha

Fermentation

in wooden vats for 26 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (55%) on the lees for 18 months. No fining

Bottling

Château-bottled in May 2005

Blend

80% Merlot

20% Cabernet Franc

Alcohol content

14%

