

CLOS MARSALETTE

P E S S A C - L E O G N A N

AOC PESSAC-LEOGNAN

Vineyard

Terroir: Gravel.

Vineyard area currently in production: 12.30 hectares (red), 1.30 hectares (white).

Grape varieties (red): 50% Merlot, 48% Cabernet Sauvignon, 2% Cabernet Franc.

Grape varieties (white): 65% Sauvignon, 35% Sémillon.

Average age of the vines: 20 years.

Winemaking

Harvesting: By hand, into small crates to avoid bruising.

Sorting before and after destemming.

No crushing. The grapes arrive on a conveyor belt.

Fermentation (red): In temperature-controlled wooden and concrete vats.

Fermentation (white): In temperature-controlled stainless steel vats.

Malolactic fermentation and ageing (red): In new oak barrels (50%) on fine lees, for 15-18 months.

Ageing (white): In oak barrels (30% new) and stainless steel vats on fine lees, for 6-9 months.

Sales

Via the Bordeaux wine trade.



Vignobles Comtes von Neipperg