

CLOS MARSALETTE

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

CLOS MARSALETTE WHITE 2016 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
16/09 and 19/09/2016

Yield

45 hl/ha

Fermentation

in stainless steel vats

Ageing

25% in stainless steel vats and 75% in oak barrels (30% new) on the lees for 8 months

Bottling

Château-bottled on the 21st of April 2017

Blend

60% Sauvignon Blanc
40% Sémillon

Alcohol content

12.5%



Vignobles Comtes von Neipperg