

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2002 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
25/09 and 29/09/2002

Yield

22 hl/ha

Fermentation

in wooden and concrete vats for 24 days. Extraction by pigeage (punching down the cap)

Ageing

in new oak barrels (50%) on the lees for 18 months

Bottling

Château-bottled in May 2004

Blend

45% Merlot
50% Cabernet Sauvignon
5% Cabernet Franc

Alcohol content

13%



Vignobles Comtes von Neipperg