

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2004 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
24/09 and 01/10/2004

Yield

30 hl/ha

Fermentation

in wooden and concrete vats for 26 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 2006

Blend

50% Merlot
50% Cabernet Sauvignon

Alcohol content

13%



Vignobles Comtes von Neipperg