

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2013 VINTAGE

Harvest dates

01/10 to 10/10/2013

Yield

25 hl/ha

Fermentation

in wooden and concrete vats for 20 days. Extraction by pigeage (punching down the cap)

Ageing

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

Bottling

Château-bottled on the 24th and 25th of June 2015

Blend

55% Merlot
43% Cabernet Sauvignon
2% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg