

# CLOS MARSALETTE

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

## CLOS MARSALETTE RED 2015 VINTAGE

### Harvest dates

21/09 to 05/10/2015

### Yield

40 hl/ha

### Fermentation

in wooden and concrete vats for 22 days. Extraction by pigeage (punching down the cap)

### Ageing

in new oak barrels (40%) on the lees for 18 months

### Bottling

Château-bottled from the 10<sup>th</sup> to the 13<sup>th</sup> of July 2017

### Blend

50% Merlot  
48% Cabernet Sauvignon  
2% Cabernet Franc

### Alcohol content

13.5%



Vignobles Comtes von Neipperg