

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2014 VINTAGE

Harvest dates

03/10 to 10/10/2014

Yield

40 hl/ha

Fermentation

in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (50%) on the lees for 17 months. No fining

Bottling

Château-bottled in June 2016 (29/06 to 30/06)

Blend

90% Merlot
10% Cabernet Franc

Alcohol content

14%



Vignobles Comtes von Neipperg