

CHATEAU
D'AIGUILHE

CÔTES DE CASTILLON

2004 VINTAGE

Harvest dates

30/09 to 17/10/2004

Yield

45 hl/ha

Fermentation

in wooden vats for 28 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (60%) on the lees for 18 months. No fining or filtering

Bottling

Château-bottled in May 2006

Blend

80% Merlot
20% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg