

# CLOS MARSALETTE

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

## CLOS MARSALETTE RED 2006 VINTAGE

### Harvest dates

22/09 to 06/10/2006

### Yield

35 hl/ha

### Fermentation

in wooden and concrete vats for 21 days. Extraction by pigeage (punching down the cap)

### Ageing

in new oak barrels (60%) on the lees for 18 months

### Bottling

Château-bottled in June 2008

### Blend

45% Merlot  
50% Cabernet Sauvignon  
5% Cabernet Franc

### Alcohol content

13%



Vignobles Comtes von Neipperg