

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2010 VINTAGE

Harvest dates

01/10 to 14/10/2010

Yield

34 hl/ha

Fermentation

in wooden and concrete vats for 26 days. Extraction by pigeage (punching down the cap)

Ageing

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

Bottling

Château-bottled in May 2012

Blend

45% Merlot

50% Cabernet Sauvignon

5% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg