

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2011 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
09/09 and 19/09/2011

Yield

42 hl/ha

Fermentation

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

Ageing

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

Bottling

Château-bottled on the 10th and 11th of June 2013

Blend

40% Merlot
56% Cabernet Sauvignon
4% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg