

# CLOS DE L'ORATOIRE

GRAND CRU CLASSE

## 2005 VINTAGE

### Harvest dates

28/09 to 10/10/2005

### Yield

35 hl/ha

### Fermentation

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

### Ageing

in new oak barrels (80%) on the lees for 18 months. No fining or filtering

### Bottling

Château-bottled in Mai 2007

### Blend

90% Merlot  
10% Cabernet Franc

### Alcohol content

14%



Vignobles Comtes von Neipperg