

# CLOS DE L'ORATOIRE

GRAND CRU CLASSE

## 2012 VINTAGE

### Harvest dates

11/10 to 22/10/2012

### Yield

25 hl/ha

### Fermentation

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

### Ageing

in new oak barrels (60%) on the lees for 15 months. No fining

### Bottling

Château-bottled in March 2014 (26/03 to 27/03)

### Blend

90% Merlot  
10% Cabernet Franc

### Alcohol content

13.5%



Vignobles Comtes von Neipperg