CHATEAU D'AIGUILHE

CASTILLON-CÔTES DE BORDEAUX

Vineyard Terroir: Clay-limestone.

Vineyard area currently in production: 90 hectares (222,4 acres).

Grape varieties: 80% Merlot, 20% Cabernet Franc.

Average age of the vines: 28 years.

Winemaking

Harvesting: By hand, into small crates to avoid bruising. Sorting before and after destemming. No crushing. The grapes are put into vats by gravity flow.

Fermentation: In temperature-controlled wooden and concrete vats for 25-30 days depending on the vintage. Extraction by pneumatic pigeage (punching down the cap).

> Malolactic fermentation and ageing: In new oak barrels (up to 50%) on fine lees. Fining and filtering as necessary, depending on the vintage.

> > Duration of barrel ageing: 15-18 months.

Sales

Via the Bordeaux wine trade.



Vignobles Comtes von Neipperg

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