

CLOS MARSALETTE

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

CLOS MARSALETTE WHITE 2018 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
11/09 and 12/09/2018

Yield

46 hl/ha

Fermentation

in stainless steel vats

Ageing

25% in stainless steel vats and 75% in oak barrels (30% new) on the lees for 10 months

Bottling

Château-bottled on the 10th of July 2019

Blend

55% Sauvignon Blanc
45% Sémillon

Alcohol content

12.5%



Vignobles Comtes von Neipperg