

# CLOS MARSALETTE

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

## CLOS MARSALETTE RED 2012 VINTAGE

### Harvest dates

02/10 to 11/10/2012

### Yield

35 hl/ha

### Fermentation

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

### Ageing

in new oak barrels (50%) on the lees for 18 months

### Bottling

Château-bottled in June 2014

### Blend

35% Merlot  
60% Cabernet Sauvignon  
5% Cabernet Franc

### Alcohol content

13%



Vignobles Comtes von Neipperg