

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2016 VINTAGE

Harvest dates

04/10 to 18/10/2016

Yield

40 hl/ha

Fermentation

in wooden and concrete vats for 28 days. Extraction by pigeage (punching down the cap)

Ageing

in new oak barrels (35%) on the lees for 18 months

Bottling

Château-bottled in June 2018 (25/06 to 27/06)

Blend

53% Merlot
45% Cabernet Sauvignon
2% Cabernet Franc

Alcohol content

13%



Vignobles Comtes von Neipperg