

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2017 VINTAGE

Harvest dates

14/09 to 25/09/2017

Yield

22 hl/ha

Fermentation

in wooden and concrete vats for 23 days. Extraction by pigeage (punching down the cap)

Ageing

in new oak barrels (40%) on the lees for 12 months

Bottling

Château-bottled on the 14th of June 2019

Blend

25% Merlot
70% Cabernet Sauvignon
5% Cabernet Franc

Alcohol content

13%



Vignobles Comtes von Neipperg