

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2019 VINTAGE

Harvest dates

20/09 to 05/10/2019

Yield

54 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 12 months

Bottling

Château-bottled on the 8th of June 2021

Blend

50% Merlot
49% Cabernet Sauvignon
1% Cabernet Franc

Alcohol content

14.5%



Vignobles Comtes von Neipperg