

# CLOS MARSALETTE

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

## CLOS MARSALETTE RED 2020 VINTAGE

### Harvest dates

14/09 to 18/09/2020

### Yield

22 hl/ha

### Fermentation

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

### Ageing

in oak barrels (35% new) on the lees for 12 months

### Bottling

Château-bottled on the 12<sup>th</sup> of July 2022

### Blend

40% Merlot  
58% Cabernet Sauvignon  
2% Cabernet Franc

### Alcohol content

14%



Vignobles Comtes von Neipperg