

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2023 VINTAGE

Organic Certified by FR-BIO-10

Harvest dates

21/09 to 25/09/2023

Yield

44 hl/ha

Fermentation

in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

75% in oak barrels (30% new) on the lees, 25% in wooden and concrete vats vats, for 15 months.

No fining

Bottling

Château-bottled in May 2025 (12/05 to 14/05)

Blend

75% Merlot

25% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg