

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2003 VINTAGE

Harvest dates

15/09 to 25/09/2003

Yield

27 hl/ha

Fermentation

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

Ageing

in new oak barrels (80%) on the lees for 18 months. No fining

Bottling

Château-bottled in June 2005

Blend

80% Merlot

15% Cabernet Franc

5% Cabernet Sauvignon

Alcohol content

13.5%



Vignobles Comtes von Neipperg