

# CLOS DE L'ORATOIRE

GRAND CRU CLASSE

## 2004 VINTAGE

### Harvest dates

05/10 to 16/10/2004

### Yield

42 hl/ha

### Fermentation

in wooden vats for 28 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 2006

### Blend

90% Merlot  
10% Cabernet Franc

### Alcohol content

13.5%



Vignobles Comtes von Neipperg