

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2020 VINTAGE

Organic Certified by FR-BIO-10

Harvest dates

22/09 to 25/09/2020

Yield

36 hl/ha

Fermentation

in wooden vats for 34 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (40%) on the lees for 16 months. No fining

Bottling

Château-bottled in May 2022 (06/05 to 10/05)

Blend

90% Merlot
10% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg