

CHATEAU
D'AIGUILHE

CÔTES DE CASTILLON

2006 VINTAGE

Harvest dates

20/09 to 04/10/2006

Yield

34 hl/ha

Fermentation

in wooden vats for 24 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (55%) on the lees for 18 months. No fining or filtering

Bottling

Château-bottled in June 2008

Blend

80% Merlot
20% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg