

# CLOS MARSALETTE

P E S S A C - L E O G N A N

## CLOS MARSALETTE RED 2007 VINTAGE

### Harvest dates

20/09 to 05/10/2007

### Yield

35 hl/ha

### Fermentation

in wooden and concrete vats for 21 days. Extraction by pigeage (punching down the cap)

### Ageing

in new oak barrels (60%) on the lees for 16 months

### Bottling

Château-bottled in March 2009

### Blend

45% Merlot

50% Cabernet Sauvignon

5% Cabernet Franc

### Alcohol content

13%



Vignobles Comtes von Neipperg