

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2008 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
08/10 and 15/10/2008

Yield

18 hl/ha

Fermentation

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

Ageing

in new oak barrels (50%) on the lees for 16 months

Bottling

Château-bottled in March 2010

Blend

40% Merlot
55% Cabernet Sauvignon
5% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg