

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

1999 VINTAGE

Harvest dates

01/10 to 07/10/1999

Yield

29 hl/ha

Fermentation

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

Ageing

in new oak barrels (70%) on the lees for 18 months. No fining or filtering

Bottling

Château-bottled in June 2001

Blend

95% Merlot
5% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg