

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2001 VINTAGE

Harvest dates

04/10 to 12/10/2001

Yield

33 hl/ha

Fermentation

in wooden vats for 25 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 2003

Blend

90% Merlot

5% Cabernet Franc

5% Cabernet Sauvignon

Alcohol content

13.5%



Vignobles Comtes von Neipperg