

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2004 VINTAGE

Harvest dates

05/10 to 16/10/2004

Yield

42 hl/ha

Fermentation

in wooden vats for 28 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (80%) on the lees for 18 months. No fining or filtering

Bottling

Château-bottled in June 2006

Blend

90% Merlot
10% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg