

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2006 VINTAGE

Harvest dates

22/09 to 01/10/2006

Yield

38 hl/ha

Fermentation

in wooden vats for 28 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 May 2008

Blend

95% Merlot
5% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg