D'AIGUILHE

CÔTES DE CASTILLON

2002 VINTAGE

Harvest dates 02/10 to 11/10/2002

Yield 22 hl/ha

Fermentation

in wooden vats for 26 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (60%) on the lees for 18 months. No fining

Bottling

Château-bottled in May 2004

Blend

80% Merlot 20% Cabernet Franc

Alcohol content 14%



Vignobles Comtes von Neipperg