D'AIGUILHE

CASTILLON-CÔTES DE BORDEAUX

2008 VINTAGE

Harvest dates 09/10 to 21/10/2008

Yield 34 hl/ha

Fermentation

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

Ageing

in new oak barrels (50%) on the lees for 17 months. No fining

Bottling Château-bottled in June 2010

Blend

80% Merlot 20% Cabernet Franc

> Alcohol content 14%



Vignobles Comtes von Neipperg