CHATEAU D'AIGUILHE

CÁSTILLON-CÔTES DE BORDEAUX



Harvest dates 03/10 to 13/10/2014

Yield 35 hl/ha

Fermentation in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

> Ageing in new oak barrels (30%) on the lees for 14 months. No fining

> > Bottling Château-bottled in March 2016 (21/03 to 24/03)

> > > Blend 80% Merlot 20% Cabernet Franc

> > > > Alcohol content 14%



Vignobles Comtes von Neipperg

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