

CLOS MARSALETTE

P E S S A C - L E O G N A N

CLOS MARSALETTE WHITE 2013 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
26/09 and 27/09/2013

Yield

43 hl/ha

Fermentation

in stainless steel vats

Ageing

20% in stainless steel vats and 80% in oak barrels (30% new) on the lees for 9 months

Bottling

Château-bottled on the 12th of June 2014

Blend

50% Sauvignon Blanc
50% Sémillon

Alcohol content

12.5%



Vignobles Comtes von Neipperg