

CLOS MARSALETTE

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

CLOS MARSALETTE WHITE 2014 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
11/09 and 12/09/2014

Yield

46 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 4th of May 2015

Blend

70% Sauvignon Blanc
30% Sémillon

Alcohol content

13.5%



Vignobles Comtes von Neipperg