

# CLOS MARSALETTE

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

## CLOS MARSALETTE RED 2005 VINTAGE

### Harvest dates

The entire crop was picked on 2 days:  
20/09 and 30/09/2005

### Yield

25 hl/ha

### Fermentation

in wooden and concrete vats for 25 days. Extraction by pigeage (punching down the cap)

### Ageing

in new oak barrels (50%) on the lees for 18 months

### Bottling

Château-bottled in May 2007

### Blend

45% Merlot  
50% Cabernet Sauvignon  
5% Cabernet Franc

### Alcohol content

13%



Vignobles Comtes von Neipperg