

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2009 VINTAGE

Harvest dates

28/09 to 16/10/2009

Yield

40 hl/ha

Fermentation

in wooden and concrete vats for 26 days. Extraction by pigeage (punching down the cap)

Ageing

in new oak barrels (50%) on the lees for 16 months

Bottling

Château-bottled in March 2011

Blend

40% Merlot
60% Cabernet Sauvignon

Alcohol content

13%



Vignobles Comtes von Neipperg