

# CLOS MARSALETTE

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

## CLOS MARSALETTE RED 2014 VINTAGE

### Harvest dates

29/09 to 10/10/2014

### Yield

43 hl/ha

### Fermentation

in wooden and concrete vats for 21 days. Extraction by pigeage (punching down the cap)

### Ageing

in new oak barrels (40%) on the lees for 18 months

### Bottling

Château-bottled from the 4<sup>th</sup> and 7<sup>th</sup> of July 2016

### Blend

60% Merlot  
38% Cabernet Sauvignon  
2% Cabernet Franc

### Alcohol content

13.5%



Vignobles Comtes von Neipperg