

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2018 VINTAGE

Harvest dates

12/09 to 05/10/2018

Yield

42 hl/ha

Fermentation

in wooden and concrete vats for 23 days. Extraction by pigeage (punching down the cap)

Ageing

in new oak barrels (45%) on the lees for 12 months

Bottling

Château-bottled in July 2020 (06/07 to 08/07)

Blend

45% Merlot
55% Cabernet Sauvignon

Alcohol content

14%



Vignobles Comtes von Neipperg