

CLOS MARSALETTE

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

CLOS MARSALETTE RED 2021 VINTAGE

Harvest dates

22/09 to 10/10/2021

Yield

45 hl/ha

Fermentation

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

Ageing

in oak barrels (25% new), on the lees, and vats for 18 months

Bottling

Château-bottled in July 2023 (17/07 to 21/07)

Blend

44% Merlot
55% Cabernet Sauvignon
1% Cabernet Franc

Alcohol content

13%



Vignobles Comtes von Neipperg