# CLOS DE L'ORATOIRE

## GRÁND CRU CLÁSSE

# 1999 VINTAGE

Harvest dates 01/10 to 07/10/1999

Yield 29 hl/ha

#### Fermentation

in wooden vats for 24 days. Extraction by pneumatic pigeage (punching down the cap)

#### Ageing

in new oak barrels (70%) on the lees for 18 months. No fining

# Bottling

Château-bottled in June 2001

### Blend

95% Merlot 5% Cabernet Franc

Alcohol content 13.5%



Vignobles Comtes von Neipperg