

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2005 VINTAGE

Harvest dates

28/09 to 10/10/2005

Yield

35 hl/ha

Fermentation

in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (80%) on the lees for 18 months. No fining

Bottling

Château-bottled in Mai 2007

Blend

90% Merlot

10% Cabernet Franc

Alcohol content

14%



Vignobles Comtes von Neipperg