CLOS DE L'ORATOIRE

## GRÁND CRU CLÁSSE



Harvest dates 09/10 to 17/10/2007

Yield 35 hl/ha

Fermentation in wooden vats for 28 days. Extraction by pneumatic pigeage (punching down the cap)

> Ageing in new oak barrels (80%) on the lees for 17 months. No fining

> > Bottling Château-bottled in May 2009

> > > Blend 90% Merlot 10% Cabernet Franc

> > > > Alcohol content 13%



## Vignobles Comtes von Neipperg