

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2016 VINTAGE

Harvest dates

10/10 to 17/10/2016

Yield

49 hl/ha

Fermentation

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

Ageing

in new oak barrels (45%) on the lees for 14 months. No fining

Bottling

Château-bottled in March 2018 (19/03 to 21/03)

Blend

90% Merlot

10% Cabernet Franc

Alcohol content

14.5%



Vignobles Comtes von Neipperg