

# CLOS DE L'ORATOIRE

GRAND CRU CLASSE

## 2021 VINTAGE

Organic Certified by FR-BIO-10

### Harvest dates

01/10 to 13/10/2021

### Yield

36 hl/ha

### Fermentation

in wooden vats for 32 days. Extraction by pneumatic pigeage (punching down the cap)

### Ageing

in oak barrels (30% new) on the lees for 15 months. No fining

### Bottling

Château-bottled on the 9<sup>th</sup> & 10<sup>th</sup> of May 2023

### Blend

80% Merlot  
20% Cabernet Franc

### Alcohol content

13.5%



Vignobles Comtes von Neipperg