D'AIGUILHE

CÔTES DE CASTILLON

2001 VINTAGE

Harvest dates 01/10 to 09/10/2001

Yield 35 hl/ha

Fermentation

in stainless steel vats for 28 days. Extraction by pumping-over

Ageing

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

Bottling

Château-bottled in May 2003

Blend

80% Merlot 20% Cabernet Franc

Alcohol content 14%



Vignobles Comtes von Neipperg