D'AIGUILHE

CÔTES DE CÁSTILLON



Harvest dates 02/10 to 11/10/2002

Yield 22 hl/ha

Fermentation in wooden vats for 26 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing in new oak barrels (60%) on the lees for 18 months. No fining or filtering

> Bottling Château-bottled in May 2004

> > Blend 80% Merlot 20% Cabernet Franc

> > > Alcohol content 14%



Vignobles Comtes von Neipperg