D'AIGUILHE

CÔTES DE CASTILLON

2005 VINTAGE

Harvest dates 23/09 to 11/10/2005

Yield 32 hl/ha

Fermentation

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

Ageing

in new oak barrels (55%) on the lees for 18 months. No fining or filtering

Bottling

Château-bottled in May 2007

Blend

80% Merlot 20% Cabernet Franc

Alcohol content 14.5%



Vignobles Comtes von Neipperg