D'AIGUILHE

CÔTES DE CASTILLON

2007 VINTAGE

Harvest dates 08/10 to 22/10/2007

Yield 34 hl/ha

Fermentation

in wooden vats for 28 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (50%) on the lees for 17 months. No fining or filtering

Bottling Château-bottled in May 2009

Blend

80% Merlot 20% Cabernet Franc

Alcohol content 14%



Vignobles Comtes von Neipperg