

CHATEAU
D'AIGUILHE

CÔTES DE CASTILLON

2008 VINTAGE

Harvest dates

09/10 to 21/10/2008

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 June 2010

Blend

80% Merlot
20% Cabernet Franc

Alcohol content

14%



Vignobles Comtes von Neipperg