## D'AIGUILHE

CÔTES DE CASTILLON

2010 VINTAGE

Harvest dates 01/10 to 22/10/2010

Yield 32 hl/ha

## Fermentation

in wooden vats for 25 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 2012

Blend

80% Merlot 20% Cabernet Franc

Alcohol content 15%



Vignobles Comtes von Neipperg