

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2000 VINTAGE

Harvest dates

26/09 to 10/10/2000

Yield

39 hl/ha

Fermentation

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

Ageing

in new oak barrels (90%) on the lees for 18 months. No fining or filtering

Bottling

Château-bottled in June 2002

Blend

85% Merlot
15% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg