

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2002 VINTAGE

Harvest dates

28/09 to 06/10/2002

Yield

27 hl/ha

Fermentation

in wooden vats for 22 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (80%) on the lees for 18 months. No fining or filtering

Bottling

Château-bottled in May 2004

Blend

95% Merlot
5% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg