

# CLOS DE L'ORATOIRE

GRAND CRU CLASSE

## 2003 VINTAGE

### Harvest dates

15/09 to 25/09/2003

### Yield

27 hl/ha

### Fermentation

in wooden vats for 23 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 June 2005

### Blend

80% Merlot

15% Cabernet Franc

5% Cabernet Sauvignon

### Alcohol content

13.5%



Vignobles Comtes von Neipperg