

GRÁND CRU CLÁSSE

2008 VINTAGE

Harvest dates 08/10 to 23/10/2008

Yield 29 hl/ha

Fermentation

in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (70%) on the lees for 17 months. No fining or filtering

Bottling Château-bottled in May 2010

> Blend 95% Merlot

5% Cabernet Franc

Alcohol content 13.5%



Vignobles Comtes von Neipperg