

### GRÁND CRU CLÁSSE

# 2010 VINTAGE

#### Harvest dates

The entire crop was picked on 2 days: 14/10 and 15/10/2010

Yield 30 hl/ha

### Fermentation

in wooden vats for 28 days. Extraction by pneumatic pigeage (punching down the cap)

### Ageing

in new oak barrels (75%) on the lees for 15 months. No fining or filtering

## Bottling

Château-bottled in April 2012

### Blend

95% Merlot 5% Cabernet Franc

Alcohol content



Vignobles Comtes von Neipperg