

CHATEAU
D'AIGUILHE

CÔTES DE CASTILLON

AOC COTES DE CASTILLON

Vineyard

Terroir: clay-limestone

Vineyard area currently in production: 50 hectares

Grape varieties: 80% Merlot, 20% Cabernet Franc

Average age of the vines: 28 years

Winemaking

Harvesting: by hand, into small crates to avoid bruising

Sorted before and after destemming

No crushing. The grapes are put into vats by gravity flow

Fermentation: in temperature-controlled wooden vats for 25-30 days depending on the vintage

Extraction par pneumatic pigeage (punching down the cap)

Malolactic fermentation and ageing: in new oak barrels (up to 80%) on the lees

Fining and filtering as necessary, depending on the vintage

Duration of barrel ageing: 15-20 months

Sales

Via the Bordeaux wine trade



Vignobles Comtes von Neipperg

CHATEAU
D'AIGUILHE

CÔTES DE CASTILLON

2010 VINTAGE

Harvest dates

01/10 to 22/10/2010

Yield

32 hl/ha

Fermentation

in wooden vats for 25 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (50%) on the lees

Blend

80% Merlot
20% Cabernet Franc



Vignobles Comtes von Neipperg