

# 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**