

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2022 VINTAGE

Organic certified by FR-BIO-10

Harvest dates

13/09 to 23/09/2023

Yield

47 hl/ha

Fermentation

in wooden vats for 27 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (30%) on the lees

Blend

80% Merlot
20% Cabernet Franc



Vignobles Comtes von Neipperg